

QUALITY OF CATFISH FILLETS DURING STORAGE

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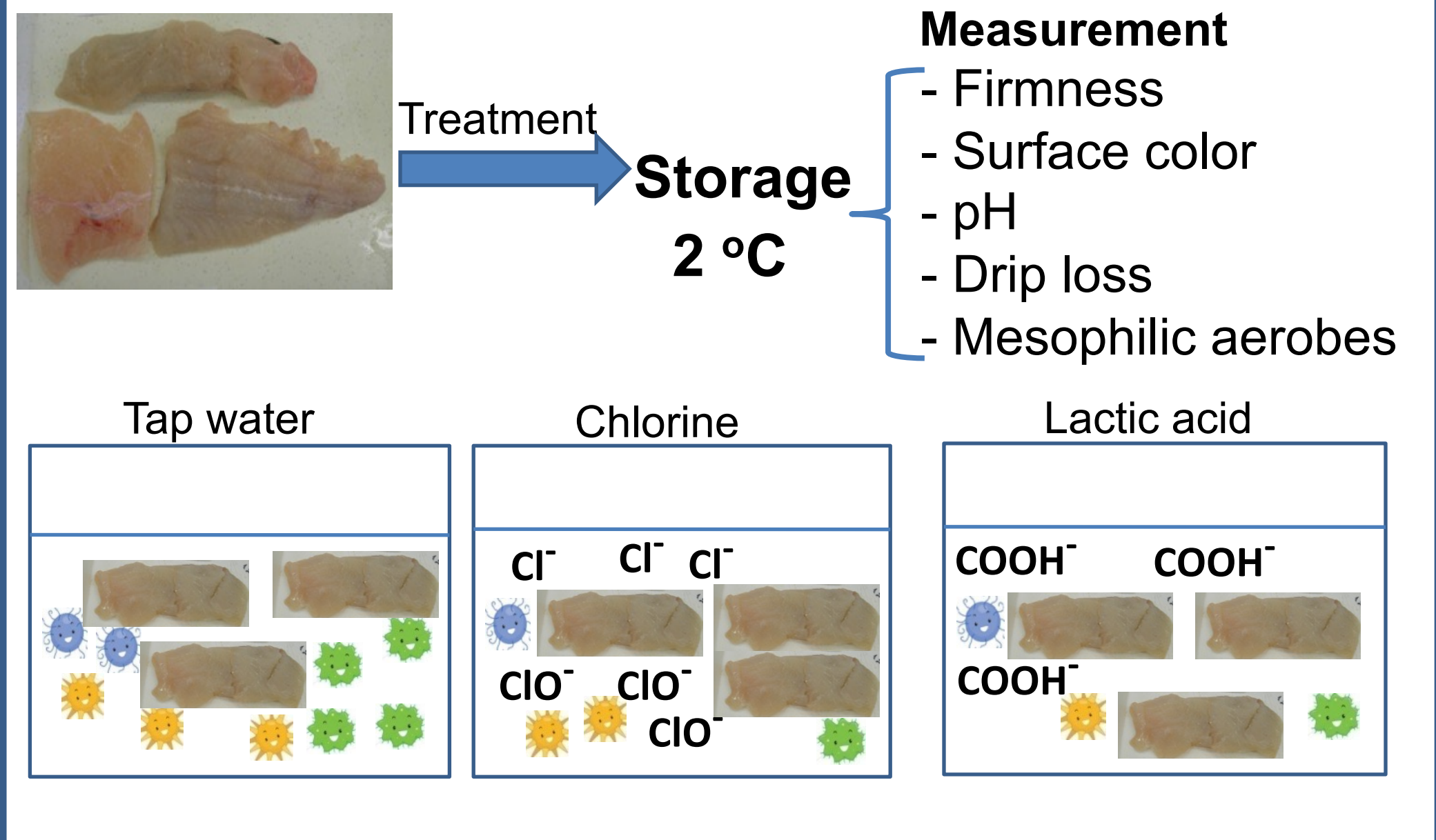
1. Case study

Catfish provides essential supplement for human health, however, fish has been involved in foodborne diseases. Nowadays, customers are interested in healthy food, and ready-to-cook product.



Evaluating the effect of the combination of chlorine and lysozyme or lactic acid in decreasing microorganisms on catfish fillets during storage

2. Methods



3. Experimental design

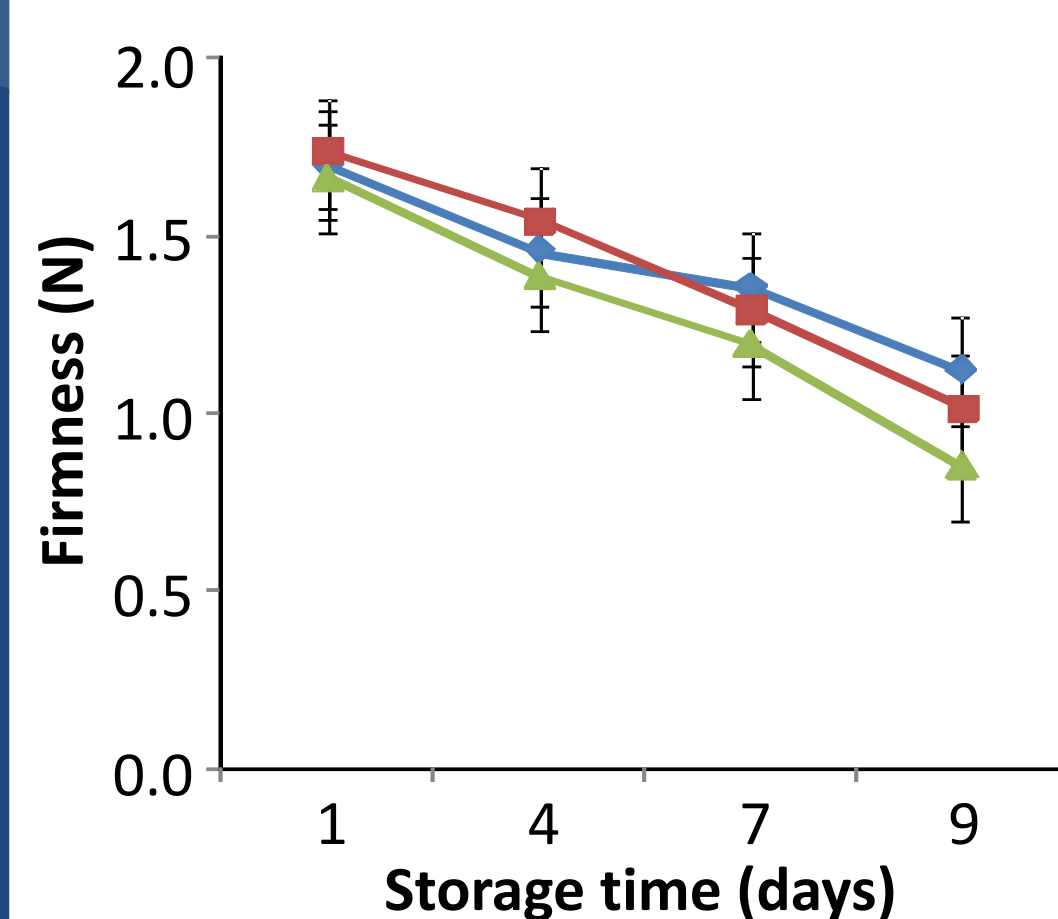
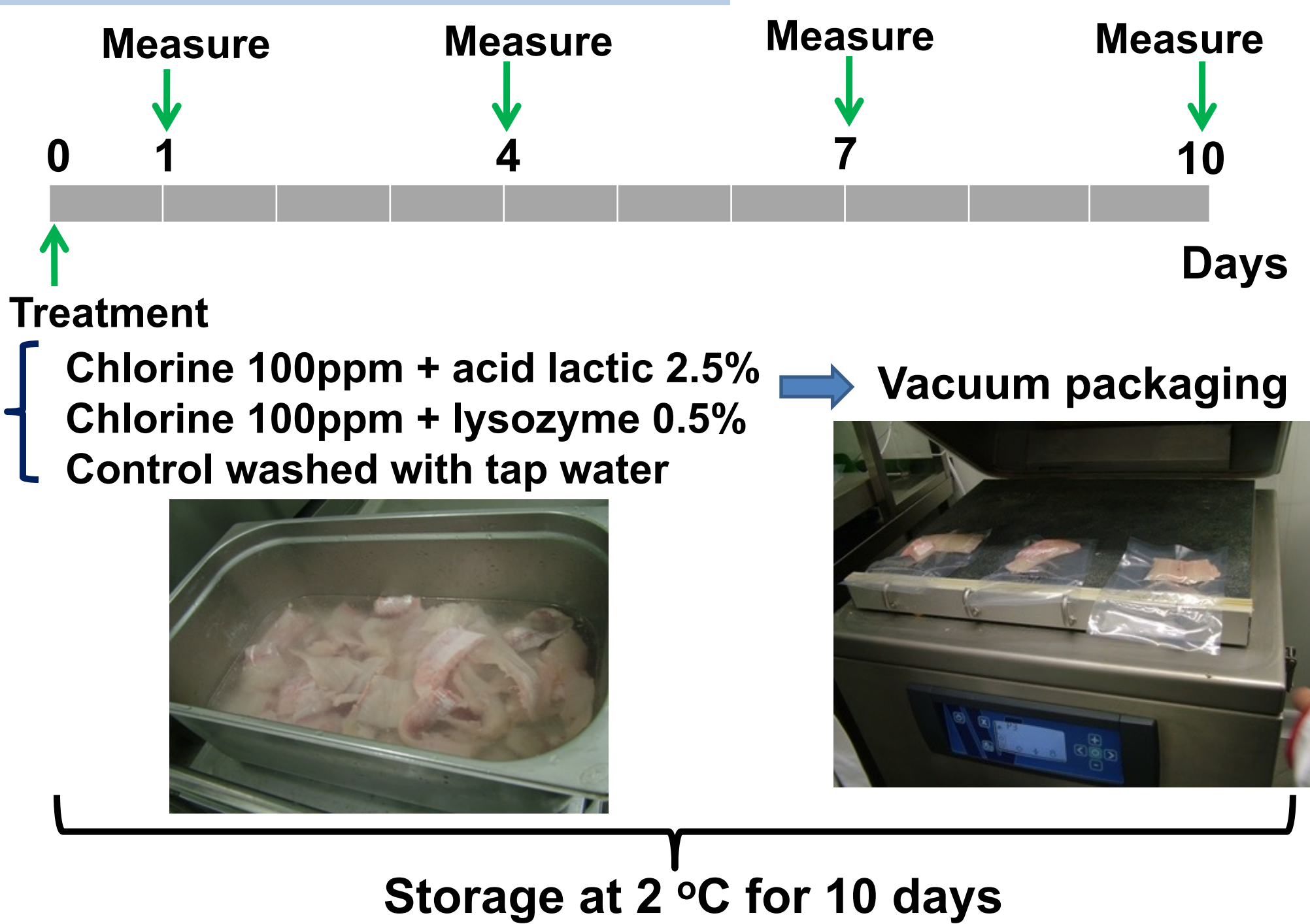


Fig 3. Firmness of catfish fillets

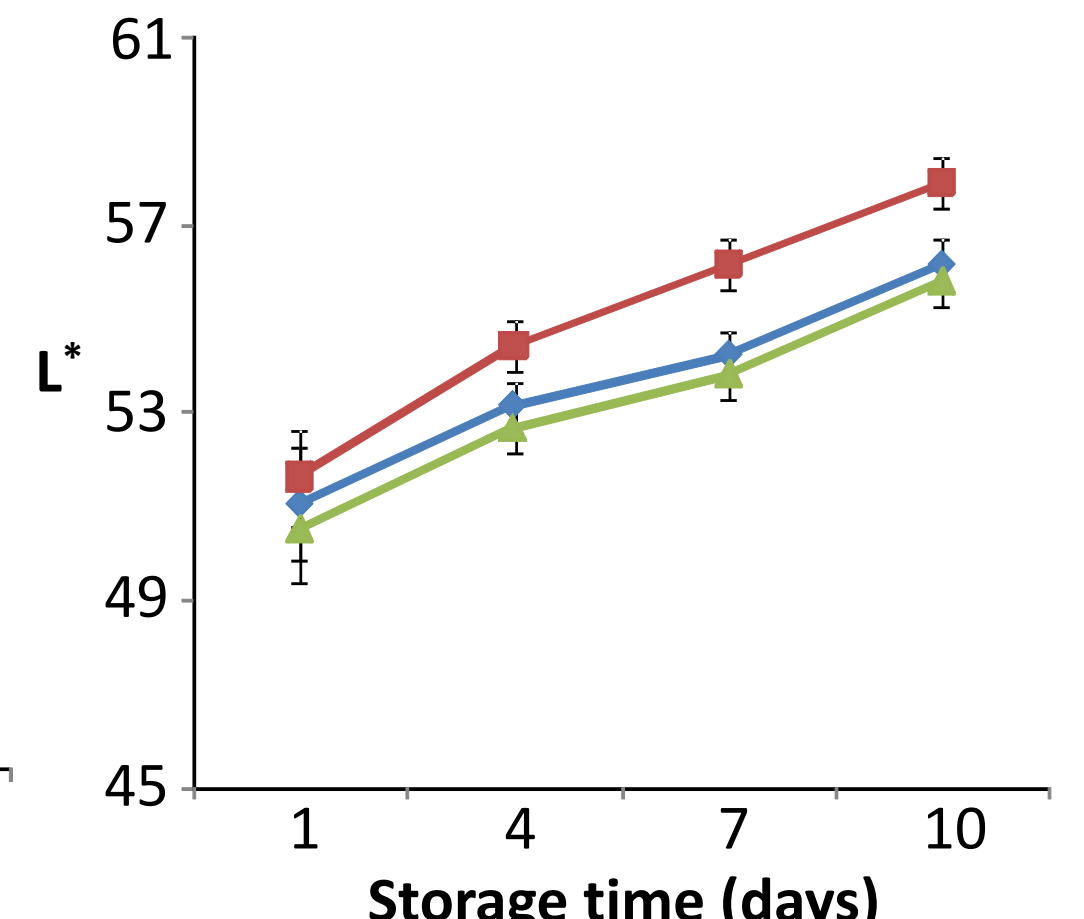


Fig 4. L* value of catfish fillets

4. Results

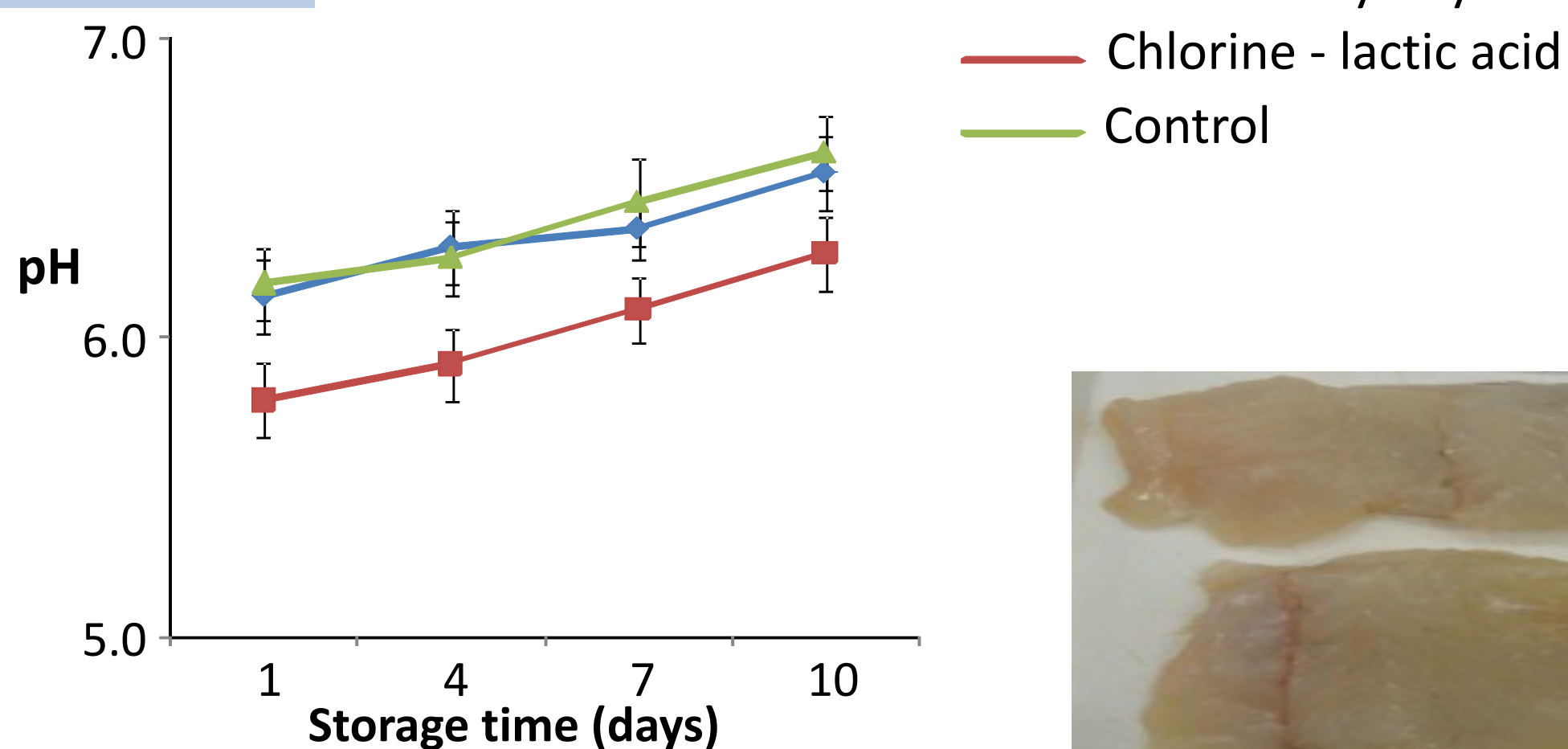


Fig 1. pH of catfish fillets

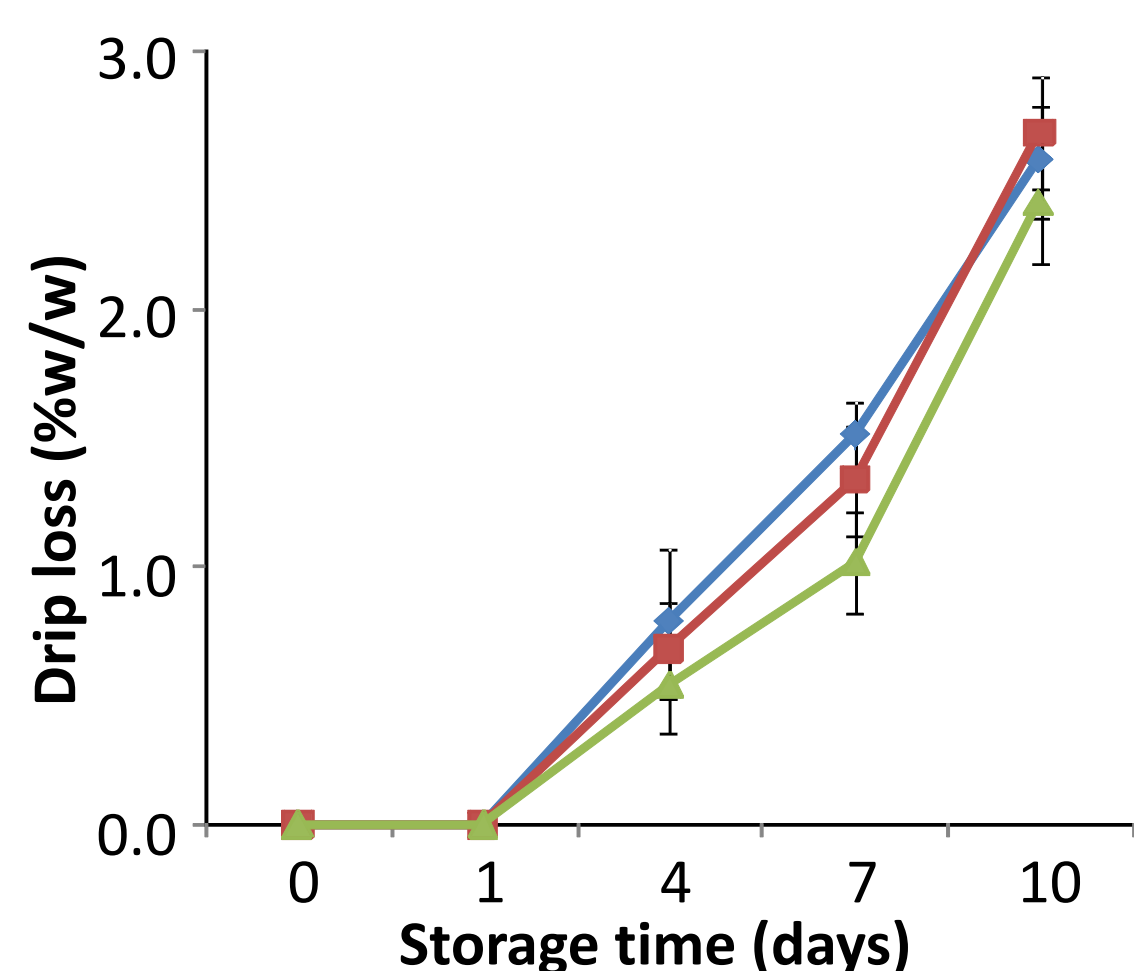


Fig 2. Drip loss of catfish fillets

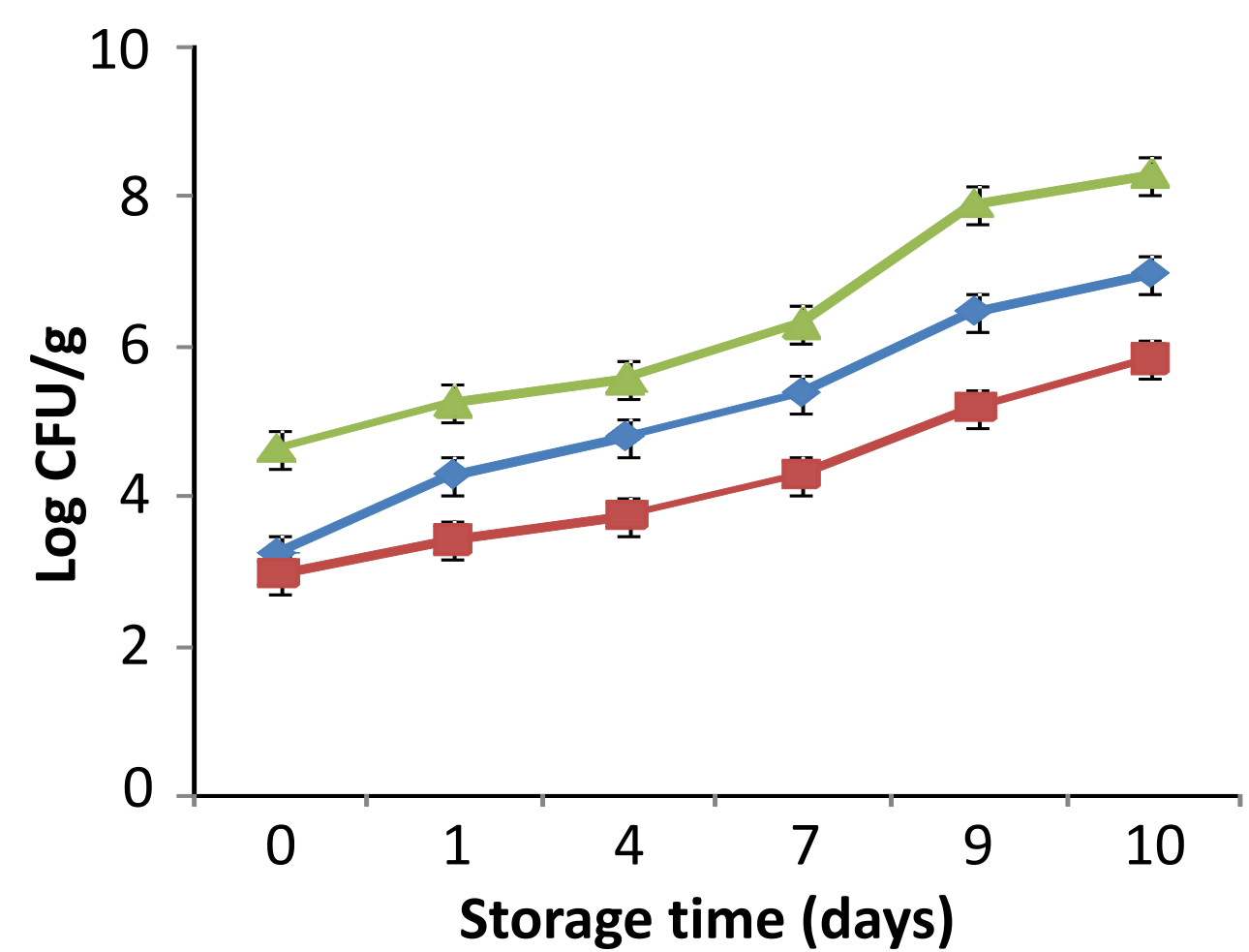


Fig 5. Mesophilic aerobes of catfish fillets



Fig 6. Catfish fillets after 9 days of storage

5. Conclusion

The results of this study indicated that chlorine-lactic acid or chlorine-lysozyme treatment could maintain the quality of catfish fillets during cold storage. Treatment with chlorine-lactic acid or chlorine-lysozyme had benefit in decontamination of catfish fillets.