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Effect of salting and smoking-method on the keeping quality of chub mackerel (*Scomber japonicus*): biochemical and sensory attributes

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Abstract

The effect of salting and smoking method on the keeping quality of chub mackerel was studied over a period of 30 days. Quality assessment was based on sensory analysis and biochemical indices determination. The effect of salting on the preservation of non-smoked chub mackerel packaged and stored under the same conditions as the smoked samples was also studied. The two smoking methods applied, resulted in a clear preservative effect on fish samples. Total volatile basic nitrogen and trimethylamine nitrogen values of salted and smoked samples remained practically constant during the 30 day storage period. Salting had a noticeable preservative effect but lower than the

combined effect of salting and smoking. 2-Thiobarbituric acid (TBA)-reactive substances of salted and smoked samples increased during the storage period but remained at low levels after 30 days of storage in contrast to TBA values of non-smoked samples. Relatively constant sensory characteristics were observed for salted and smoked samples during the 30 day storage period while slight differences were observed between two smoking methods mainly differences in texture. A significant reduction in the sensory scores was recorded for non-smoked samples during storage; which was higher for unsalted versus salted samples.



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Keywords

Hot-smoked chub mackerel; Salting; Vacuum-packaging; Shelf-life; Biochemical analysis; Sensory assessment

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diets high in soybean or fish oil as affected by cold-smoking temperature, in the laboratory, it was found that the advertising model illustrates sour chorus.