

3rd International Conference on

Aquaculture & Fisheries

September 29-October 01, 2016 London, UK

Evaluation of essential oils as a glazing material for frozen Rainbow trout (*Oncorhynchus mykiss*) fillet

Ozlem Emir Coban
Firat University, Turkey

In this study, sage, thyme and clove oils were evaluated as a glazing material for rainbow trout (*Oncorhynchus mykiss*) frozen. One percent sage, thyme and clove oil solutions were used for glazing. Water-glazed (WG) and nonglazed (NG) rainbow trout fillets were used as controls. Fish fillets were glazed and were stored in a freezer at -18°C for 6 months. Samples were analyzed at 1, 2, 3, 4, 5 and 6 months for moisture content, total volatile basic nitrogen, thiobarbituric acid, peroxide value, free fatty acids and sensorial quality. It was determined that glazed samples had higher moisture content compared to NG trout fillet after 6 months storage. Essential oils were effective in controlling lipid oxidation in rainbow trout fillet ($P < 0.05$).

Biography

Ozlem Emir Coban is currently working as Associate Professor at Faculty of Fisheries, Turkey. She is serving as reviewer for more than 15 international journals and Editorial Board Member for more than 12 scientific international journals. She is the Editor in Chief of *International Journal of Oceanography and Marine Ecological System*. She also received certificates for Basic Quality Management, Environmental Management, Occupational Safety and Health, Internal Auditor, Risk Analysis and Food Safety.

oecoban@firat.edu.tr
oecoban19@hotmail.com

Notes: