

3rd International Conference on

Aquaculture & Fisheries

September 29-October 01, 2016 London, UK

The effect of preservatives on the keeping quality of spiced dried tuna sticks (*Katsuwonus pelamis*)

Wilma Q Chua and Lenimfa P Molina
Cagayan State University, Philippines

This study was conducted at the College of Fisheries Fish Processing Laboratory, Cagayan State University, Aparri, Cagayan from August to October 2003. It aimed to determine the effect of preservatives (citric and sorbic acids) on the shelf-life of spiced-dried fish sticks wrapped with waxed paper. It was limited to the use of skipjack tuna (*Katsuwonus pelamis*). Sensory and physical evaluation on color, taste, and moisture content changes of the product were done. Microbiological examination (mold count) of the product was also undertaken. Results of the study revealed that products treated with 0.02% sorbic acid had the longest shelf-life at ambient temperature which was 35 days. The product showed lower moisture absorption and lower mold count as the storage days progressed. It was identified that the molds belong to the *Mocor aspergillus* and *Rhizopus*.

Biography

Wilma Q Chua is currently working as a Professor at Cagayan State University, Philippines.

lenimfamolina@yahoo.com

Notes: