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Development of functional food by fish dark muscle

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The aim of this study was to develop a functional drink which is extracted from the dark muscle of *Thunnus albacares* byproduct and then fermented by lactic bacteria to explore the feasibility of making functional drinks. The results show that 2% NaCl solution has a better efficiency of extraction, myoglobin content is up to 29.53 mg/kg. During fermentation, the ability of DPPH radical scavenging was analyzed and the DPPH performance of *Lactobacillus* was improved after 24 hours. The trail product was stored at 4 °C for 14 days to investigate its quality. During the fermentation, the pH decreased from the 4.5 to 3.7 and the number of lactic acid bacteria all maintained 8.22 log CFU/mL. In the storage period, the redness Hunter a rose slowly and could maintain a better color. The above results showed that at 4 °C is useful to maintain the quality of trail products. This study revealed that utilize the fish dark muscle for making functional drink from tuna byproduct was feasible.

Biography

Ko Liang Kuo has completed his Bachelor's degree in the Department of Food Science and Master's degree in Biological Science from Nation Taiwan Ocean University, Taiwan. He is currently working as a Researcher at Fisheries Research Institute on Seafood Technology.

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