Nien-Tzu Yeh et al., J Nutr Food Sci 2018, Volume 8
DOI: 10.4172/2155-9600-C10-081

Shelf life evaluation of a ready-to-eat dolphin fish (*Coryphaena hippurus*) product in retort pouch

Nien-Tzu Yeh, Ko Liang Kuo, Lo-Wei Hsu, Wen-Chun Chen and Huey-Jine Chai
Fisheries Research Institute, Taiwan

The average annual catches of the *Coryphaena hippurus* are more than 10,000 tons in Taiwan and the species have the advantage of the rapid growth, sexual precocity and long life cycle. In addition, the fish meat is rich source of the vitamin B6, protein, DHA, EPA, Omega-3 and niacin and other nutrients, which are beneficial to the health. The *Coryphaena hippurus* are mainly exported to foreign countries for primary processed products such as fish steak or fish fillet, but their processed products are not much in variety. The project aims to develop retort pouch to enhance the diversified products from bulk aquatic harvest. The retort pouches with composition 9 micron polyester/15 micron aluminum foil/70 micron cast polypropylene has been selected. About 120-130 g fish was packed in each pouch (15×12 cm). It processed to a F0 value of 4 min and cook value of 53 min. The acceptable product with desired texture and sensory characteristics. Besides, it not only had significantly lower a* and b* by stored period but were good enough to give a shelf life of 1 year at room temperature. Meanwhile, the botulinum toxin were not detected in the retort pouch. At present, the production and the sales of the *Coryphaena hippurus* are stable. Although the currently available aquatic retort pouch is rare, it still has its uniqueness. The retort pouch processing method established in the project can be applied in the production and marketing imbalance in the future, or low-cost fishing catch, to solve the problem of slow output of large catch.

Biography

Nien-Tzu Yeh has completed her graduation from the Institute of Marine Biology, National Taiwan Ocean University, Taiwan. She has worked for Seafood Technology Division, Fisheries Research Institute, Council of Agriculture as an Assistant Researcher.

ntyeh@mail.tfrin.gov.tw

Notes: