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Effect of clove on chemical and microbiological quality of washed minced fish and kamaboko from *Clarias gariepinus*

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Washed minced fish and kamaboko samples were prepared from fresh catfish (*Clarias gariepinus*) after treatment with various concentrations of clove and salt. Proximate composition, pH, thiobarbituric acid (TBA) and free fatty acid (FFA) values were determined. Microbial counts were conducted on the product following storage at 5-7 °C for 9 days. The addition of clove had little or no effect on pH and proximate composition of the processed product but significantly reduced ($P < 0.05$) the total aerobic plate count, Staphylococcal count, coliform, and the TBA values. Such inhibition, early in the life cycle would help to increase the shelf-life of the product.

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