

## عنوان مقاله:

The effect of coating on chemical and sensory properties of Brushtooth Lizardfish (*Saurida Undosquamis*) during (frozen storage -18°C

## محل انتشار:

بیست و یکمین کنگره ملی علوم و صنایع غذایی ایران (سال: 1392)

تعداد صفحات اصل مقاله: 6

## نویسندگان:

M Mahmoudzadeh - *Department of Food Sciences and Technology, National Nutrition and Food Technology Research Institute, Faculty of Nutrition and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran*

H Mosseini - *Department of Food Sciences and Technology, National Nutrition and Food Technology Research Institute, Faculty of Nutrition and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran*

R Khaksar - *Department of Food Sciences and Technology, National Nutrition and Food Technology Research Institute, Faculty of Nutrition and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran*

F Shahraz - *Department of Food Sciences and Technology, National Nutrition and Food Technology Research Institute, Faculty of Nutrition and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran*

## خلاصه مقاله:

The effects of frozen storage at 18C on the chemical and sensory changes of fish burgers produced from Brushtooth lizardfish (*Saurida undosquamis*) with and without coating (Group A and Group B, respectively) orbatter and breeding materials were investigated for 5 months. Total volatile base nitrogen (TVB-N) values of thetwo groups increased significantly at the end of first month, but there were no significant differences between TVBNvalues of both groups at the end of the first month and those at the end of the storage period. The thiobarbituricacid values of both groups increased significantly at the end of second month, but then they decreased significantlytill the end of storage period. The pH values in both groups increased significantly at the end of first month, but then the changes in pH value were not found to be significant ( $p > 0.05$ ) till the end of the storage period. The scores of sensory parameters for the two groups decreased ( $p < 0.05$ ) at the end of storage period.

## کلمات کلیدی:

Fish burger, Coating, Frozen storage, Quality

## لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/234372>



