

عنوان مقاله:

(Evaluation of slurry formulations for processing of kilishi of bony tongue (Heterotis Niloticus, Cuvier

محل انتشار:

مجله علمی علوم دامی، دوره 2، شماره 9 (سال: 1392)

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خلاصه مقاله:

The kilishi of *Heterotis niloticus* was produced for determination of appropriate slurry formulations for fish kilishi preparation. Thirty six freshly caught samples of *H. niloticus* with average weight of 306.20 ± 18.33 g, obtained from Kware Lake in Sokoto State were used. Kilishi of this species was prepared with three different slurry formulations of high (F1), medium (F2) and low (F3) proportions of groundnut dough to spice mixture in the ratio of 1.3:1.0, 1.0:1.2 and 1.0:1.8, respectively. Results of proximate composition indicated that kilishi of the *H. niloticus* prepared with formulation 3 (F3) recorded significantly higher ($p < 0.05$) protein content ($54.22 \pm 0.01\%$) and lower lipid content ($8.00 \pm 0.00\%$), despite recording significantly higher ($p < 0.05$) moisture content ($9.93 \pm 0.07\%$). Sensory score of kilishi of *H. niloticus* processed with F3 formulation rated significantly higher ($p < 0.05$) for taste, flavour and general acceptability with mean scores of 5.94 ± 0.21 , 5.77 ± 0.20 and 5.50 ± 0.22 , respectively. It could be concluded that kilishi of *H. niloticus* prepared with F3 formulation was the most acceptable hence, recommended for use in kilishi production.

کلمات کلیدی:

Kilishi, *Heterotis niloticus*, Spices, Proximate analysis, Organoleptic assessment

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