Abstract

The purpose of this study was to evaluate the effect of time and different concentrations of sodium acetate on the shelf life of Silver carp (*Hypophthalmichthys molitrix*) fillets during refrigerated storage. Fillets were immersed in solutions of sodium acetate 2.5% and 5% for zero, 5 and 10 min, packed and then stored in the refrigerator (4 °C). Chemical (PV, TBA and TVB-N), physical (pH and Drip loss) and microbial parameters (TVC and PTC) were measured at zero, 3, 6, 9, 12, 15 and 18 days. The PV, TVBN and TBA values were significantly increased ($P < 0.05$) in all treatments that this increase in s 2.5 and 5% treatment with 10 minute immersion was less than the other treatments. Drip loss and pH value decreased with increasing concentration and immersion time. The TVC and PTC of 5 % treatment with 10 minute immersion treatment was less than the other treatments**.** The results showed that the use of 5% sodium acetate concentration and 10 minute immersion can increased the shelf life of silver carp fillets for 6 days when compared to the control.

Keywords: *Hypophthalmichthys molitrix*, Sodium acetate, Drip loss, Immersion time

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Pretreatment effect of time and concentrations of sodium acetate on the shelf life of Silver carp (*Hypophthalmichthys molitrix*) fillets during refrigerated storage

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