

Abstract

The aim of this study was to investigate the formulated products from minced silver carp. Silver carp fillets after minced were used to prepare three different formula of products (Fish ball, Fish finger, Fish burger and Nugget). The products were battered, coating and fried with sunoil in frying machine for 3 minuets at +180°C. Organoleptic factors including taste, smell, texture, color and general acceptability were measured by panelists. Results showed that taste of products in formula 1 and its color in formula 2 and 3 was significantly different ($p < 0.05$). General acceptability assessments of three different formula showed that fish burger was significantly different ($p < 0.05$) compared to other products. The total evaluation showed formula 2 is better than other formula. Thus, formula 2 is recommended for fish products.

Key words: *Hypophthalmichthys molitrix*, Mince, Fish burger, Sensory analysis



University of Zabol
Graduate school
Faculty of Natural Resources
Department of Fisheries

**The Thesis Submitted for the degree of MSc
In the field of Fisheries**

**Consideration of formulated products from mince of
*Hypophthalmichthys molitrix***

Supervisors:
Dr. E. Alizadeh Doughikolaei

By:
F. Dahmardeh

January 2016