

ABSTRACT

Freezing is one of the important methods to perserveyion of seafood. Thefore, thawing method may be affect on the food quality. This study was to evaluate the effect of different thawing methods (water, air, refrigerator, and microwave) on the *Euthnnus affinis* quality. Fresh fish after packaging frozen in tunnel freezing (-36 °C) and stored in -18°C for 2 months. Chemical, physical, microbiological parameters and sensory evaluation were investigated after thawing. Significant difference ($p<0.05$) was observed between the pH of control and other thawing treatments. The highest amount of TMA was obtained in refrigerator and microwave thawing treatments. The lowest amount of TBA was observed in air and water immersion thawing treatments. The lowest amount of TVB-N and WHC were obtained in air and microwave thawing treatments respectively. The thawing and cooking loss of microwave thawing was more than the other treatments. The TVC and PTC were affected by thawing methods. The sensory analysis of air thawing treatment was better than the other treatments. Thus, the air thawing is recommended to preservation of frozen *Euthnnus affinis*.

Key words: *Euthnnus affinis*, Thawing, Drip loss, Microwave, Water holding capacity



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Effects of different thawing methodes on the quality of Kawa kawa (*Euthynnus affinis*)

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