Abstract

Staphylococcus aureus is an important pathogen for a wide range of human infections and food poisoning is caused. The aim of this study was to investigate the effects of nisin, sodium acetate and temperature on the growth of Staphylococcus aureus in grass carp fillets using Taguchi experimental design with an array L₄ (2³). For this purpose after inoculation fillet with Staphylococcus aureus to the 10³ CFU/g, nisin concentration 750 IU/g and 1000 IU/g and sodium acetate concentrations of 1 and 2 % to fillet Add and then fillets at 4 and 8 °C were maintained. The control treatments were used to determine the effectiveness of various factors. The results showed that the lowest and highest TVB-N, PV and TBA observed in plants treated with nisin 750 IU/g and 2% sodium acetate and stored at 4 °C the nisin treatment 750 IU/g, 1% sodium acetate maintenance 8 °C in temperature was observed. Results count of Staphylococcus aureus bacteria and TVC showed the decline in the number of Staphylococcus aureus and nisin in treatment 750 IU/g and 2% sodium acetate and stored at 4 °C earlier than other treatments. In general it can be concluded that the use of nisin and sodium acetate can reduce the growth of Staphylococcus aureus. Also nisin concentration 750 IU/g, sodium acetate with a concentration of 2% and storage at 4 °C is the most effective combination to increase the shelf life of fillets.

Key words: Nisin, Sodium acetate, Microbial spoilage, *Staphylococcus* aureus, *Ctenopharyngodon idella*



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Title:

Effect of nisin and sodium acetate on the growth of *Staphylococcus aureus* inoculated in *Ctenopharyngodon idella* fillets during refrigerated storage

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