

Abstract

The aim of this study was to investigate the effect of different cooking methods on the quality of products made from minced and surimi of *Cyprinus carpio* during storage in refrigerator (4° C). The products of Fish finger, Fish ball and Nugget made from Surimi and minced of *Cyprinus carpio* were cooked with three different methods (boiled water, steamed and fried) and subjected to sensory analysis. Then, the better products made from Surimi and minced were selected and stored in refrigerator for determination of shelflife. Microbial (TVC and PTC) and chemical parameters (pH, PV, TBA and TVB-N) were measured on 0, 3, 6, 9 and 12 days. The sensory analysis results showed that fried Nugget and Fish ball made from minced and surimi were as the best products respectively. The TVC and PTC of Fish ball made from surimi were less than Nugget made from minced during refrigerated storage. The value of PV, TBA and TVB-N increased for all treatments during refrigerated storage. In general, the results of microbial and chemical parameters showed that the shelflife of products were 9 days during refrigerated storage. Thus the products made from surimi are recommended for industrial production.

Key words: Surimi, *Cyprinus carpio*, Sensory analysis, Shelflife, Cooking



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