Abstract

The aim of this study was to evaluated the effect of garlic powder on quality of *Scomberoide tol* surimi during storage in refrigerator. Prepared surimi from *Scomberoide tol* fillet was mixed with 0.1, 0.2 and 0.3 % of garlic powder, packed and stored in refrigerator. Chemical (pH, PV, TBA, TVB-N, HI), Microbial parameters (TVC, PTC, EBC) and sensory analysis of surimi were measured at days 0, 3, 6, 9, 12, 15 and 18. Results of this study showed that the TVB-N, TBA and PV values of garlic powder samples was lower than control sample and significant increase ($P < 0.05$) was observed with increase of storage time. Microbial parameters (TVC, PTC, EBC) shown the microbial count of garlic power treatments was less than control. While the lowest and highest of microbial count were observed in 0.3 and 0.1 % garlic powder treatment respectively. Thus it can be concluded that the using of natural preservatives may increase shelf-life of surimi during refrigerated storage. Also 0.3 % garlic powder caused increase the shelf life of surimi at 4°C for 3 days.

Keywords: *Scomberoide tol*, Garlic powder, Coliform count, Shelf life

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Effect of garlic powder on surimi produced from Scomberoide tol during storage in refrigerator

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