

Abstract

The aim of this research was investigation of light and heavy salting on the quality of Silver carp. 30 fresh Silver carp provided and pickle salting was done with 10% and 20% concentration, then maintenance in refrigerator (4 C) during 10 days. chemical (moisturte, fat, crud protein, salt, pH, PV, TBA), microbial (TVC, PTC, halophiles) and sensory analysis (smell, texture, flavor, colour) were done in 0, 3, 6, 9, 12 days. Results showed that the salt absorbtion, fat, TBA and PV significantly increased ($P<0.05$) but pH, moisturte and crud protein decresed significantly ($P<0.05$) in both treatments during storage in refrigerator. TVC and halophils values increased significantly ($P<0.05$) but PTC value decreased significantly ($P<0.05$) in both treatments during storage. The result of senory analysis showed that light salting was better than heavy salting. Then light salting was recommended for pickle salting.

Keywords: Salting, Sensory analysis, Silver carp (*Hypophthalmichthys molitrix*), Microbial index



University of Zabol
Graduate school
Faculty of Natural resources

**The Thesis Submitted for the Degree of M.Sc
Of Fisheries**

**Chemical, microbial and sensory
changes in Silver carp
(*Hypophthalmichthys molitrix*) after
light and heavy salting**

Supervisor:

Dr. E. Alizadeh Dooghikolae

Adviser:

MS. Gh. Mahghani

By:

M. Molashahi

February 2013