

Abstract:

This study was conducted to evaluate the effects of gutting ice-water mixture Contains Clove oil on microbiologica quality and oxidation stability of common carp during 9 days storage at refrigerator. The antibacterial and antioxidant effect of Clove oil during storage in $4\pm 1^{\circ}\text{C}$ (9 days) was studied. Microbiological Analysis (bacterial count, Enterobacteriaceae, E. coli, coliforms, total bacteria count and psychrophilic bacteria count), biochemical parameters (total volatile base nitrogen, thiobarbituric acid, iron, pH), and sensory evaluation before and after different pre-cooling during storage at 9 days and has periodically conducted every 3 days. content of Clove oil content was determined 500 ml per 1 liter ice-water mixture according to previous studies and pretest. The results of microbiological, chemical and sensory analysis showed that gutted and the precchiled fishes were significantly better quality than the sample of ungutted and unprechiled fishes. However, among the various methods of pre-chilling in gutted fishes, respectively, prechilling with ice-water containing Clove oil, and prechiling with ice, Significantly, were better in quality, especially in the microbiological and sensory quality.

Keywords: Common carp, Gutting, Clove oil, Microbiological quality, sensory analysis.



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**The Thesis Submitted for the Degree of M.Sc
(In the Field of seafood processing)**

Effect of mixture of water and ice containing Clove (*Eugenia caryophyllata*) essential oil pretreatment on *Schizothorax zarudnyi* quality during storage in refrigerator (4 C)

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November 2014