

## **Abstract**

Edible coatings are thin layers of edible materials that are used directly on the food surface and with Protection products against chemical, physical and microbial factors reduces spoilage. The purpose of this study was to evaluate the effect of chitosan-gelatin based edible coating on quality characteristics and shelf life of fish finger made from silver carp during refrigerated storage. For production of fish finger, Surimi prepared is mixed with various additives and separately Were immersed in a coating solutions: chitosan 1%, ghelatin 4%, chitosan 1%-ghelatin 4%, after drying and packaging were kepted in the refrigerator (4°C) for 21 days. With increasing storage time moisture, fat, ash content decreased and pH levels were significantly increased ( $P < 0.05$ ). Peroxide and volatile nitrogen bases in the samples coated with chitosan was lowest but the amount of thiobarbituric acid were not significantly different between treatments coated ( $P < 0.05$ ). Between the coated samples chitosan coating effectively reduces total viable count and Psychrotrophic Count. This reduction in the amount of the TVC, and PTC  $2/3 \log_{10} \text{cfu} / \text{g}$  and  $6/2 \log_{10} \text{cfu} / \text{g}$  was. The samples were coated with chitosan and chitosan-gelatin at the end of the storage period (21 days) were not corrupt Thus it can be stated that Coating of chitosan and chitosan-gelatin compared to uncoated samples,  $\approx 9$  days of refrigerated storage life Fyngrhay jack added.

**Keywords:** Chitosan, Gelatin, Coating, Silver carp, Fish finger



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