

Abstract

The aim of this study was investigated the effect of different methods of slaughtering on quality of *Schizothorax Zarudnyi* during storage in refrigerator. The fish were by method of smothering out of water (control), hit on the head by wooden hammer, using water and ice and then hit the head by wooden hammer and anesthesia method with Clove and then hit the head by wooden hammer were slaughtered and were preserved in refrigerator (4°C). Chemical parameters (pH, TVB-N, PV, TBA), bacterial parameters (TVC, PTC) and Find a spot of blood in the tissues were evaluated on days of zero, 3, 6, 9, 12, 15 and 18 and Rigor mortis during the first three days. pH changes included significant difference ($P < 0.05$) So that the minimum and maximum levels, respectively, in the treatment of anesthesia with grenadine and control on the eighteenth. The PV, TVB-N and TBA values were significantly increased ($P < 0.05$) in all treatment that this increase in Clove anesthesia treatments and the use of water and ice was less than the other treatments ($P < 0.05$). The TVC and PTC of Clove anesthesia treatments was less than the other treatment. The fish out of water treatment killings by death, rigor mortis had a very strong and hard, But the fish were anesthetized with clove, rigor mortis had less severe. Therefore the treatment anesthesia with grenadine and then blow to the head with a wooden hammer showed the best results and recommended for fish saluting.

Key words: *Schizothorax zarudnyi*, Clove, Slaughtering methods, Quality, Rigor mortis



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Effect of slaughter methods on the quality of *Schizothorax zarudnyi* during storage in refrigerator

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