

Abstract

Fish sauce is a thick and dark liquid that produced from fish fermentation in the presence of high salt. The purpose of this study was to compare the physical, chemical and organoleptic characteristics of fish sauce made from mahyaveh in the south of Iran. For this purpose, three samples of fish sauce was made three methods (Bandar-abbass, Shiraz, Bushehr). The amount of pH and TMA of samples (during the fermentation processes) was measured. In the end of fermentation process, food ingredients (protein, fat, ash and moisture) physical properties (viscosity and salt) and organoleptic analysis of samples measured. Changes in color parameters of the samples (l, a and b) after fermentation process (1, 7 and 21 days) was measured. The food ingredient was had significant different ($p < 0.05$). The amount of pH in the fermentation processes decreases and the minimum of pH was seen in the Bushehr sample. The amount of TMA in the fermentation process that increases and the maximum of TMA was seen in the Shiraz sample. The color factors in the samples was not change. The maximum of salt and viscosity was seen in the Bandar-Abass's sample and the minimum of these factors was seen in the Shiraz's samples. The organoleptic conclusion assessment of samples are: in the color factor Bushehr's sample, in the taste factor Bandar-Abass's sample and odor factor Shiraz's sample had more utility than other. And in total acceptance all of the samples had average utility. Considering the result of sample conclusion, Shiraz's sample has a better in (pH, color, viscosity and salt) than other and more like the treed sauce.

Key words: Fish sauce, Fermentation, Mahyave, Quality, Color,