

(Cyprinus carpio)

*

(// : // :)

)%

()

(

±

pH

pH

/ / . / /

pH

(Cyprinus carpio)

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/ / :)
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% : () () ()
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n

Cyprinus carpio

Marinate

Marinad

Ammarinato

Escabeche

Baliktursusu

Nutrient agar

Common

()

:

carp

:

()

()

()

/

()

%

:

()

%

A

pH

pH

()

()

(WTW / Weiheim)

%

()

%

B

%

C

()

()

D

()

Macro kjedahl

Soxhlet

Heater

%

%

Total Volatile Nitrogen

()

Pearson method

()

Peroxide Value

Lea method

B

Total Count

Dry ashing

(B₁)

Hedonic Scale

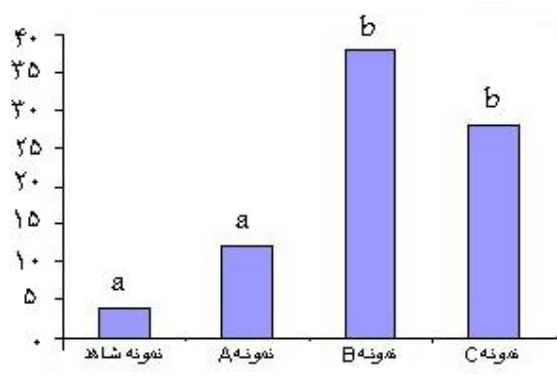
(B₂)

Acceptance test

... (Cyprinus carpio)

) ((D C B₂ B₁ A % % () SPSS % % ()

% () (P < 0.01) (B))



A, B, C, D

.%

																									A
																									B1*
																									B2
																									C

B₁

P.V	TVN				
/	/	/	/	/	/
/	/	/	/	/	/
+% /	+% /	+% /	% /	+% /	% /

()

()

() TVN ()

(P.V)

TVN

()

/

()

(P < /) / + / TVN

TVN .

()

pH

()

()

(% %)

pH

pH

()

()

pH

()

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Production of marinade from Common Carp *Cyprinus carpio* and determination of its shelf life.

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Abstract

In this research three formula for production of marinade from farmed Carp (*Cyprinus carpio*) were studied. For reducing high fishy flavour of Carp meat, it was washed with 5% salt solution for 60, 90 and 120 minutes. According to the result of the taste panel, the sample which was washed for 90 minutes ranked as the best due to its organoleptic properties. From this fish meat with the same formula two types of marinade were made. The first one with raw meat and second one with steamed cooked meat. The taste panel preferred the marinade with cooked meat. The samples were refrigerated at $5\pm 1^{\circ}\text{C}$. The refrigerated samples were tested at a scheduled interval of 15 days for 90 days for changes in their organoleptic properties, pH, Peroxide value, Total Volatile Base and Total Count of Bacteria. The results showed that after 30 days of the storage the pH of all the samples reached to 3:1 while the Peroxide Value ranges between 0.8-1.3 milli equivalens/Kg but the amount of Total Volatile Base for the samples was 9:8 mg/100gr and did not show some changes after 45 days of storage. The Total Count of Bacteria for all the samples was negative. According to these results, the shelf life for this marinade can be recommended to be 90 days at $5\pm 1^{\circ}\text{C}$.

KeyWords: Cooked Marinade, Farmed Carp, Peroxide Value, TVN, Shelf Life

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