RESEARCH ON THE PRESERVATION OF LOCALLY INNOVATED PRODUCTS OBTAINED FROM FRESH WATER FISH BELONGING TO THE CYPRINIDAE FAMILY

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Abstract

This paper aims at identifying species of fresh water fish that could be used for creating locally innovated technological recipes. Therefore, 6 new technological recipes were obtained, which were subjected to analysis for the gravimetric composition of the fish species used, the nutrient composition and microbiology of the locally obtained cans and their preservation over time, depending on the preservation factors that were used. The test results show that the recipes that used lemon sauce, lemon, white wine sauce, mustard sauce, as well as the recipe subsequently preserved by smoking, were most appreciated from sensory point of view. In terms of preservation, all the recipes are kept in refrigeration conditions at 0...2°C for 15 days, and the recipes subject to the smoking treatment were kept up to 30 days under optimal conditions. The cans produced were extremely appreciated by consumers due to the fact that scientific nutrition currently recommends a high use of fish products. The research was conducted with the support of a fishing company (certified natural person) under the Research/consultancy agreement entitled "Research on the study of fresh and canned fish-based food products and the influence of the nutrients on the consumers' health in the North-Eastern Region".

Key words: fish, scientific nutrition, health