

STABILITY OF GINGER EXTRACT TREATED CARP FISH FINGERS STORED FROZEN UNDER VACUUM

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Abstract

Proximate composition, moisture loss, pH value, TBA value, water holding capacity (WHC), Expressible water (EW), total bacterial count, psychrophilic bacterial count, and sensory evaluation were done in order to study the effect of adding ginger extract (as natural antioxidant), and packaging under vacuum on the stability of fish fingers made from carp fish and stored frozen for 10 months. The data indicated reduction in the moisture content, and (WHC) value, while increase in the (EW), pH, and cooking loss values for the control samples compared to the treated ones. The data showed that the treated samples by ginger extract had the lowest values of TBA, total bacterial count, psychrophilic bacterial count compared with the control ones. In addition, it has the highest evaluation value for overall acceptability compared to the control one.

Key words: *Carp fish fingers, natural antioxidants, vacuum packaging, ginger extract*