

The Effects of Sous Vide Technology Combined with Different Herbals on Sensorial and Physical Quality of Fish Species Caught in the Northern Aegean Sea and Marmara Sea

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Abstract : In this study, sous vide technology were treated with different herbs into different fish species which were caught from northern Aegean and Marmara Sea. Before samples were packaged under vacuum, herbs had been cut and added at the same ratio into the package. Samples were sliced, the weight of each sample was about 150 g, and packaged under vacuum. During the storage period at 4°C, taste, odor, texture properties of fish samples treated with sous vide were evaluated by trained panelists. Meanwhile, the effect of different herbs on pH values of the samples was investigated. These results were correlated with sensorial results. Furthermore, the effects of different herbs on L, a, b values of fish samples treated with sous vide were evaluated by color measurement. All sensorial results indicated that the values of samples treated with herbs were higher than that of the control group. Color measurement results and pH values were found parallel with sensorial results.

Keywords : Sous vide, fish, herbs, consumer preferences, pH, color measurement

Conference Title : ICFAEST 2015 : International Conference on Fisheries, Aquaculture Economics and Seafood Trade

Conference Location : Prague, Czechia

Conference Dates : March 23-24, 2015