

عنوان مقاله:

Comparing the Textural properties of Surimi and Fish Protein Isolate Gels Produced from Silver Carp

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نویسندگان:

M. MOOSAVI-NASAB – Shiraz University

M. AZADIAN – Shiraz University

A. FARAHNAKY – Shiraz University

A. R. YOUSEFI – Shiraz University

خلاصه مقاله:

ABSTRACT- In this study, texture profile analysis and a creep test were used to determine the textural quality attributes of fish protein isolates and conventional surimi. These isolates were made from raw materials obtained from filleting processes of Silver carp (*Hypophthalmichthys molitrix*) using acid and alkaline aided treatments. Texture profile analysis was performed in order to obtain hardness, cohesiveness, springiness and chewiness of the samples. Added to this, a creep test was applied to measure the elasticity value of the samples. Results were compared to the attributes of conventional surimi produced from the fish. Textural assessment was performed on gel samples formed by heating in hot water at 85 °C for 30 min. Comparison of fish protein isolate gels and the conventional surimi indicated significant differences in texture profile analysis parameters except for springiness value.

Furthermore, the results of the creep test revealed that conventional surimi had significantly lower elasticity ($29.8 \pm 0.9\%$) than fish protein isolate gels

کلمات کلیدی:

Keywords : Creep test, Fish protein isolate, Surimi, Silver carp, TPA test

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