

Quality Characteristics and Shelf Life of Sutchi Cat Fish (*Pangasianodon Hypophthalmus*) Steaks During Refrigerated Storage

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Abstract Fish is more vulnerable to deterioration than chicken and red meat as it contains relatively larger amounts of free amino acids, a higher water activity and a higher final pH, limiting the shelf life of the product. Hygienic handling practices can control the deterioration of fish quality during storage and distribution. The quality changes and shelf life of iced (00C) and chill (40C) stored sutchi catfish (*Pangasianodon hypophthalmus*) steaks was assessed by evaluating the changes in biochemical, textural, microbiological and sensory attributes during storage. The study revealed that all the biochemical quality indices studied like pH, TVBN, TBA and PV were within the acceptable range for both the treatments throughout the storage period. However, the chill stored steaks showed higher degree of textural deterioration than the ice stored steaks. Total mesophilic and Enterobactereaceae counts were lower in ice stored steaks compared to chill stored steaks. Based on the sensory and microbiological analysis, the shelf life of chilled and ice stored sutchi catfish steaks is determined as 14 and 17 days, respectively, during storage.

Keywords: Sutchi catfish, refrigerated storage, quality, shelf life, steaks