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[home](#) [page](#) [about us](#) [contact](#)

us

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

**Wenjiao F., Yongkui Z.,
Pan D., Yuwen Y.**

Effects of chitosan coating containing antioxidant of bamboo leaves on qualitative properties and shelf life of silver carp during chilled storage

Czech J. Food Sci., 31 (2013): 451-456

The effect of chitosan coating containing antioxidant of bamboo leaves (AOB) on the shelf life extension of silver carp (*Hypophthalmichthys molitrix*) was evaluated at refrigerated temperature ($4 \pm 1^\circ \text{C}$). Microbiological changes (total viable count – TVC), physicochemical changes (water loss, pH, total volatile nitrogen – TVB-N, trimethylamine – TMA-N, and 2-thiobarbituric acid – TBA), and sensory changes were determined during chilled storage. The results indicated that the coating treatments could effectively retard the water loss, inhibit the growth of total viable counts, reduce chemical spoilage,

which reflected itself in TVB-N, pH, TMA-N, and TBA, and increase the overall sensory quality of silver carp in comparison with the control sample. The study suggests that chitosan coating containing AOB can be a promising candidate for extending the shelf life of silver carp during chilled storage.

Keywords:

Hypophthalmichthys molitrix; edible coatings; shelf life extension

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