

Author: [ADVANCED](#) | Volume Page
 Keyword: |



[TOP](#) > [Available Issues](#) > [Table of Contents](#) > Abstract

ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

Food Science and Technology Research

Vol. 11 (2005) , No. 1 pp.127-133



[\[PDF \(901K\)\]](#) [\[References\]](#)

Milkfish (*Chanos chanos* Forskaal) Consumption in the Philippines and the Docosahexaenoic Acid Level of the Cooked Fish

[Cecile Leah P. Tiangson-BAYAGA](#)¹⁾ and [Genevieve F. DEVEZA](#)¹⁾

1) *College of Home Economics, University of the Philippines*

(Received: June 21, 2004)

(Accepted: January 28, 2005)

Milkfish consumption and the effects on the proximate composition and docosahexaenoic acid (DHA) level of three cooking methods (*Paksiw*, *Sinigang* and fried) used to prepare milkfish were determined. Total moisture content, crude fat, crude protein and the total ash of the dishes were analyzed. Fatty acid methyl esters (FAMEs) were analyzed through gas chromatography. Results showed that milkfish is eaten once to twice a week by Filipino households. Proximate analysis revealed that *Paksiw* had the highest moisture content, and *Sinigang* had the highest crude fat content. *Sinigang* had a significantly lower crude protein content compared to raw fish, fried fish had the highest crude protein on a wet basis and *Paksiw* on a dry basis. The DHA level for *Paksiw* was not significantly different from raw milkfish, but DHA level for *Sinigang* and fried milkfish were significantly different from the raw sample. Different cooking methods can thus cause changes in the proximate composition and DHA content of milkfish.

Keywords: [Docosahexaenoic Acid \(DHA\)](#), [Milkfish](#), [proximate composition](#), [fatty acid composition](#), [milkfish consumption](#)



[\[PDF \(901K\)\]](#) [\[References\]](#)

Download Meta of Article [\[Help\]](#)

To cite this article:

Milkfish (*Chanos chanos* Forskaal) Consumption in the Philippines and the Docosahexaenoic Acid Level of the Cooked Fish Cecile Leah P. Tiangson-BAYAGA and Genevieve F. DEVEZA, *FSTR*. Vol. **11**, 127-133. (2005) .

doi:10.3136/fstr.11.127

JOI JST.JSTAGE/fstr/11.127

Copyright (c) 2006 by Japanese Society for Food Science and Technology



[Japan Science and Technology Information Aggregator, Electronic](#)

