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Microstructure of Fish Meat Emulsion with Additio

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Fish meat emulsion was prepared from egg-yolk, very low-lipid sa
prepared through grinding or suspending in weak alkaline solution),
The microstructures of the oil droplet surface and myofibrillar matri
Polytron homogenization, the myofibrils were shattered to a much s
meat emulsion, according to the original smaller fragment size. The
formed by the myofilaments spread apart from the shattered myofib
emulsion. The mesh size of this structure was smaller in the ground-
the suspended-meat one and corresponded to the oil droplet size.
emulsion, the oil droplet size was smaller at oil ratio 1.1 to sardine

1.6. In the non-fish conventional emulsion, the viscosity increase du
droplets to the egg-yolk matrix was not sufficient to prevent irreve
induced by coalescence. In fish meat emulsion, the network structu
showed a remarkable increase in viscosity and held the oil droplets
application of high shear rates to prevent the coalescence and exhil
thixotropy.

Keywords: fish meat emulsion, microstructure, egg-yolk, oil dropl

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