

食品科学

臭氧对鲢鱼鱼丸贮藏过程品质影响的研究

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摘要:

研究了臭氧对鲢鱼鱼丸贮藏过程品质变化规律。结果表明,随着贮藏时间的延长,鱼丸的菌落总数、TVB-N值、TBA值、硬度均呈上升趋势;Ca<sup>2+</sup>-ATPase活性、总-SH含量和弹性均呈下降趋势。与对照组相比,臭氧能有效延长鱼丸的贮藏期。建立的动力学方程可准确预测贮藏期间鱼丸的品质变化。

关键词: 臭氧;鱼丸;贮藏;品质指标;动力学方程

Effect of ozone on the quality of fish-ball made from silver carp during storage

Abstract:

The change regulation of ozone on the quality of fish-ball made from silver carp during storage was investigated. The experimental results showed that the colony count, TVB-N and TBA value, hardness increased continuously with the increasing of storage time; Ca<sup>2+</sup>-ATPase activity, total -SH content and elasticity decreased. Compared with the control group, ozone could prolong the storage life of fish-ball effectively. In addition, the kinetics equations could accurately predict the quality variation of fish-ball during storage.

Keywords: Ozone; Fish-ball; storage; Quality indexes; Kinetics equations

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