

# **SOME CHANGES THAT OCCUR THROUGH THE PROCESSING AND STORAGE OF FISH**

**By**

**Mohamed Farag Mohamed Nasr Khallaf**

*B.Sc. ( Food Technology ) Ain Shams Univ. 1977*

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## **THESIS**

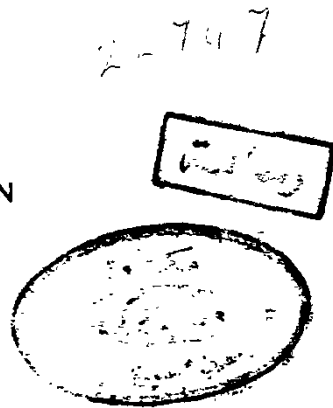
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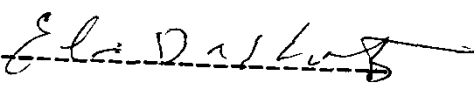
Name : Mohamed Farag Mohamed Nasr Khallaf.

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This Thesis has been approved by:

Prof. Dr. 

Prof. Dr. 

Prof. Dr. 

Committee in charge

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# **DEDICATION**

**To the source of tenderness which disappeared**

**To my mother's spirit in the otherworld**

# C O N T E N T S

|  | Page |
|--|------|
| INTRODUCTION   | 1    |
| REVIEW OF LITERATURE   | — 5  |
| I: MAJOR CONSTITUENTS AND PHYSICOCHEMICAL PROPERTIES OF FISH TISSUES | 5    |
| a- Moisture Content  | 5    |
| b- pH Value  | 8    |
| c- Refractive Index of Eye Fluids (R.I.)                             | 11   |
| d- Optical Density of Gills Extract                                  | 11   |
| e- Total Lipid Content   | 12   |
| f- Thiobarbituric Acid Value (TBA)                                   | 16   |
| g- Total Protein Content   | 21   |
| h- Effect of Storage at Low Temperatures on Fish Proteins            | 23   |
| II: CHROMATOGRAPHIC ANALYSIS AND IDENTIFICATION OF FISH LIPIDS       | 26   |
| a- Fatty Acid Composition of Fish Lipids                             | 26   |
| b- Effect of Storage at Low Temperatures on Free Fatty Acids         | 27   |
| c- Fish Phospholipids  | 34   |
| i- Total phospholipids content                                       | 34   |
| ii- Fatty acid composition of phospholipids                          | 35   |
| iii- Effect of storage at low temperatures                           | 38   |
| d- Unsaponifiable Matter of Fish Lipids                              | 40   |

|   | Page |
|---|------|
| III: AMINO ACID CONSTITUENTS AND ELEC-<br>TROPHORETIC PROFILES          | 43   |
| a- Amino Acid Composition in Fish Proteins                              | 43   |
| b- Effect of Storage at Low Temperatures<br>on Fish Amino Acids         | 47   |
| c- Electrophoretic Identification of Fish<br>Proteins                   | 48   |
| d- Effect of Storage at Low Temperatures<br>on Electrophoretic Patterns | 51   |
| MATERIALS AND METHODS   | 53   |
| A- MATERIALS  | 53   |
| - Packing and freezing process  | 53   |
| B- ANALYTICAL METHODS   | 54   |
| 1- General View Points  | 54   |
| a- Moisture content   | 54   |
| b- pH value   | 54   |
| c- Refractive index of eye fluids                                       | 55   |
| d- Optical density of gills extract                                     | 55   |
| 2- Lipid Analysis   | 55   |
| a- Total lipid content  | 55   |
| b- Thiobarbituric acid value (TBA)                                      | 56   |
| c- Extraction of total lipids   | 56   |

|   | Page |
|---|------|
| c.1) Isolation of phospholipid fractions                                  | 57   |
| c.2) Determination of unsaponifiable matter                               | 57   |
| c.3) Gas chromatographic analysis   | 58   |
| - Identification of fatty acids   | 58   |
| - Identification of unsaponifiable matter                                 | 60   |
| 3- Protein Analysis   | 61   |
| a- Total protein content  | 61   |
| b- Electrophoretic identification   | 61   |
| c- Identification of amino acids  | 63   |
| c.1) Cystine assay  | 64   |
| c.2) Methionine determination   | 64   |
| c.3) Tryptophan analysis  | 65   |
| d- Chemical score   | 65   |
| e- Essential amino acids index (EAAI)                                     | 66   |
| f- Biological value (B.V.)  | 66   |
| g- Protein efficiency ratio (PER)   | 66   |
| RESULTS AND DISCUSSION  | 67   |
| PART I: MAJOR CONSTITUENTS AND PHYSICOCHEMICAL PROPERTIES OF FISH TISSUES | 67   |
| PART II: CHROMATOGRAPHIC ANALYSIS AND IDENTIFICATION OF FISH LIPIDS       | 83   |

|   | Page |
|---|------|
| 1- Free Fatty Acids   | 83   |
| a- Saturated free fatty acids                                     | 83   |
| b- Unsaturated free fatty acids                                   | 90   |
| 2- Phospholipid Fatty Acids                                       | 102  |
| a- Saturated phospholipid fatty acids                             | 102  |
| a.1) Common carp fish   | 102  |
| a.2) Mullet fish  | 106  |
| b- Unsaturated phospholipid fatty acids                           | 110  |
| b.1) Common carp fish   | 110  |
| b.2) Mullet fish  | 114  |
| 3- Unsaponifiable Matter  | 119  |
| <br>PART III: AMINO ACID CONSTITUENTS AND PRO-<br>TEIN EVALUATION | 124  |
| 1- Identification of Amino Acids                                  | 124  |
| a- Common carp fish   | 124  |
| b- Mullet fish  | 127  |
| 2- Electrophoretic Identification                                 | 130  |
| a- Common carp fish   | 131  |
| b- Mullet fish  | 134  |
| 3- Protein Evaluation   | 138  |
| <br>SUMMARY AND CONCLUSION  | 143  |
| REFERENCES  | 157  |
| ARABIC SUMMARY  | -    |

# INTRODUCTION

## INTRODUCTION

Fish is known to be of great nutritional value for human consumption as its protein has a high biological value and contains all the essential amino acids. It is also a satisfactory source of lipids with the presence of the essential fatty acids and minerals especially magnesium, phosphorus, iron and copper.

Over the past several years seafood sales have increased, primarily due to greater awareness of health and nutrition as well as the relative cost of fish with respect to meat and poultry; (Campbell 1982). These elevated sales have been mostly for traditional species because of the lack of consumer acceptance for other species.

Tapping of the wealth based on fish sources has become an urgent need for the survival of the human race. Most nations planned for expanding their fish catching power through sending fishing fleets with mother ships and floating factories into virgin areas of the globe's vast ocean. Controlled fish cultivation is gaining major significance in many lands. Man-

made reservoirs are being exploited for fish raising also on a large scale. With regard to fish farms, the need for a comprehensive resource management as well as wise and efficient utilization have become paramount in face of the mounting population pressures. Even the organized cultivation of the seas, mariculture, now looms as an inevitable and intriguing task for future generations. All these circumstances are contributing to bringing into focus the world-wide importance of fish, shell-fish and other aquatic organisms suitable for food and feed; (Borgstrom 1961).

In Egypt, and due to the lack of large capital investments for realizing fish catch overseas, — a tendency towards buildup fish farms were considered. Fish production (in Egypt) amounted to about 300,000 tons and The General Authority For Fish Resources Development are giving much attention towards fish production, processing and distribution of carp and mullet fish.

Carp fish was imported from South East of Asia and farmed successfully in Egypt. The production of carp farms usually distribute according to marketing grades depending on its weight and size. Mullet fish was also farmed in governmental fish farms with carp and boliti fish. It has drawn attention because of rapid quality changes during shipping and storage.

Deterioration in the quality of fish muscle had frequently occurred in lipids and proteins during frozen storage as a result of undesirable technological processes; (Sikorski 1978, 1980). These changes are of great commercial importance since they determine storage life of frozen seafoods. However, lipids and proteins are two groups of the various components that affect edible quality attributes and lipids are most important since they may undergo several deteriorative reactions during processing and storage, e.g., hydrolysis and oxidation. These can adversely affect flavor, odor, color and texture.

The following points had been researched within the scope of such study:

1. Major constituents and physicochemical properties of common carp and mullet fish after freezing and storage at  $-18^{\circ}\text{C}$  for 8 months.
2. Chromatographic analysis and identification of fish lipids changes.
3. Amino acid constituents and protein evaluation.

However, these previous aspects were also considered as a suggested technique for predicting storage period of the investigated fish samples.

# REVIEW OF LITERATURE

22