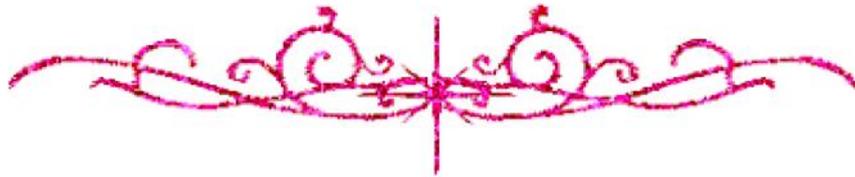


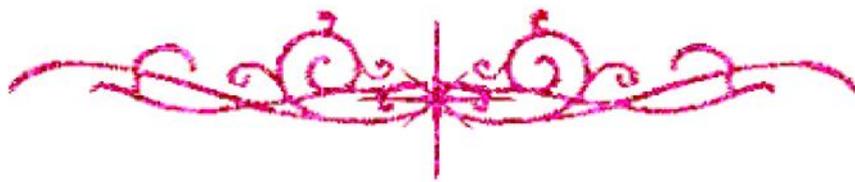
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# شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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# جامعة عين شمس

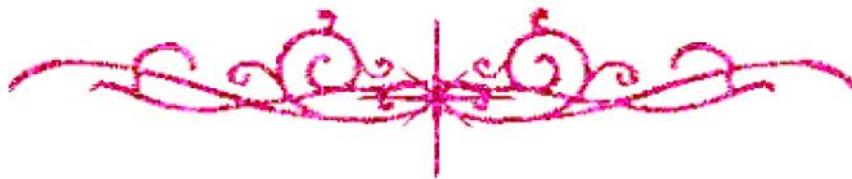
التوثيق الإلكتروني والميكروفيلم  
قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها  
علي هذه الأقراص المدمجة قد أعدت دون أية تغييرات



يجب أن

تحفظ هذه الأقراص المدمجة بعيدا عن الغبار

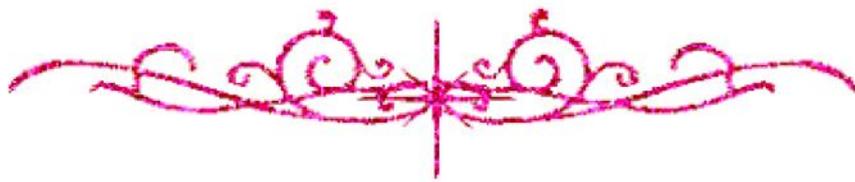


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بعض الوثائق

الأصلية تالفة



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بالرسالة صفحات

لم ترد بالأصل



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B16523

# **Quality Attributes of Some Local Fresh and Salted Fishes and Their Improvement**

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2002

## قرار لجنة الحكم والمناقشة

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قالوا سبحانك لا علم لنا إلا

ما علمتنا

إنك أنت العليم الحكيم

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# INTRODUCTION

## INTRODUCTION

Sea foods are important sources of human diets, have a variable content of protein, oil and vitamins, which play an important role in the nutritional value and sensory quality of fishes.

The basic biochemical properties of sea food proteins and lipids, in addition to flavor active components make sea food superior to other meats.

Not only sea foods are considered as a source of nutrients to man, but had been considered by nutrition scientist as being a medicine which protect man from some of the chronic diseases like the chronic heart disease and arteriosclerosis. Also it supplies man with the essential elements requested to sustain vital activity (**Pearson and Duston, 1990**).

However, their microbiological safety and freshness quality are important factors to be considered to do the function.

Salting preservation of aquatic products is widely used in all parts of the world. It is probably one of the earliest preservation techniques practiced by man. Today it is used to produce specialty products to which the salting process imparts specific desirable flavor.

The salted *Mugil cephalus* and sardine constituted the most common traditional salted fish products in Egypt since the ancient Egyptian times.

The salted *Mugil cephalus* (Fesikh) is traditionally produced as follow:

- A. Fermentation; despite the term fermentation is usually referred to the presalting step. In preparing Fesikh yet; the process is mainly putrefactive in nature rather than fermentative. The fresh raw fishes are left unwashed in the open, sometimes under the direct sunshine for 1 or 2 days until the fishes are inflated.
- B. Salting; usually natural coarse salt is used, the gills are filled with salt then the body is rubbed, fishes are placed in wooden barrels in layers with a layer of salt inbetween (1:3) kilos salt is usually used. The barrels are left closed for 3 weeks then fishes together with the produced brine are transferred to metal containers (tins) for market distribution.

Salting sardine is another traditional practice, specially during the flood season practiced in north coastal areas of Egypt and the coastal citizens of the Red Sea. The fishes after catching are placed directly in the wooden barrels without washing in layers with salt inbetween, then after

3 weeks fishes are transferred with brine in metal tins for market distribution.

Despite these two traditional salted fish products are considered delicious by many of the Egyptians and hundreds of tons are consumed annually in the eastern fest, yet the product is blamed every year to cause cases of intoxications and illness among the consumers.

Therefore, this study was carried out to investigate the quality of the two kinds of fishes used when being fresh. And also to determine their quality as a salted product.

Moreover, to try the key points to improve the quality of the salted product to be safe as much as possible to the consumer.

# LITERATURE