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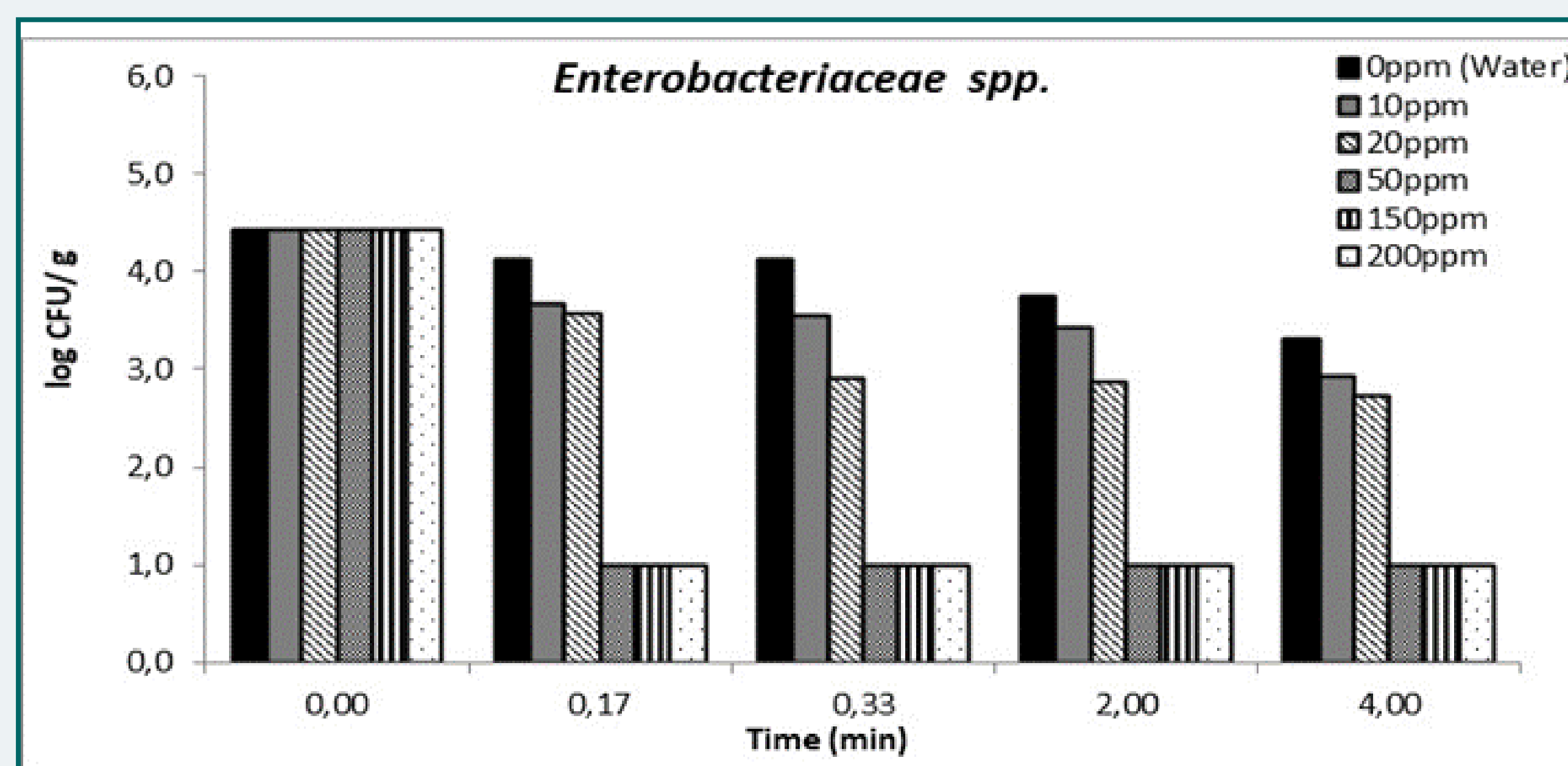
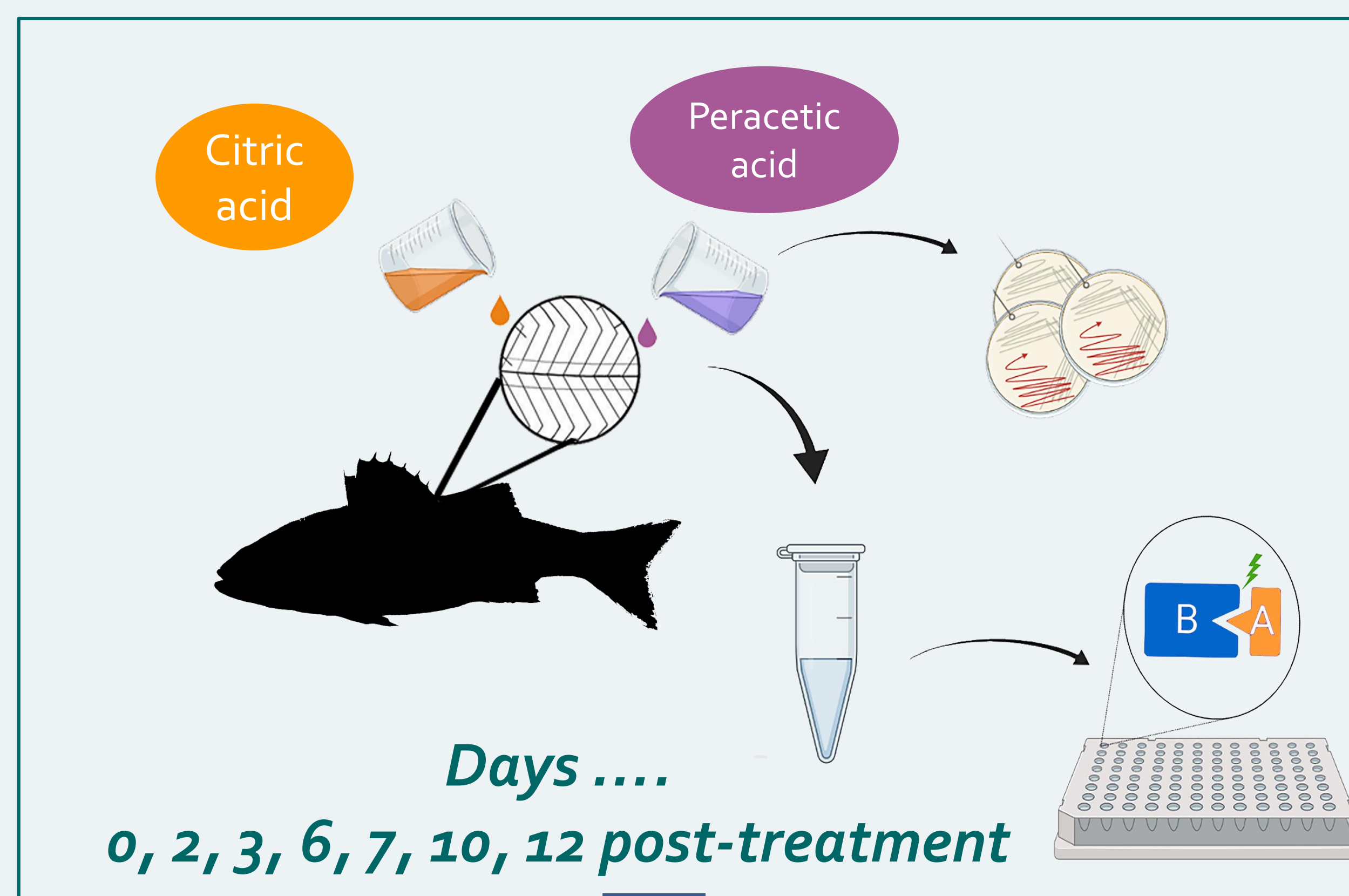
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Introduction

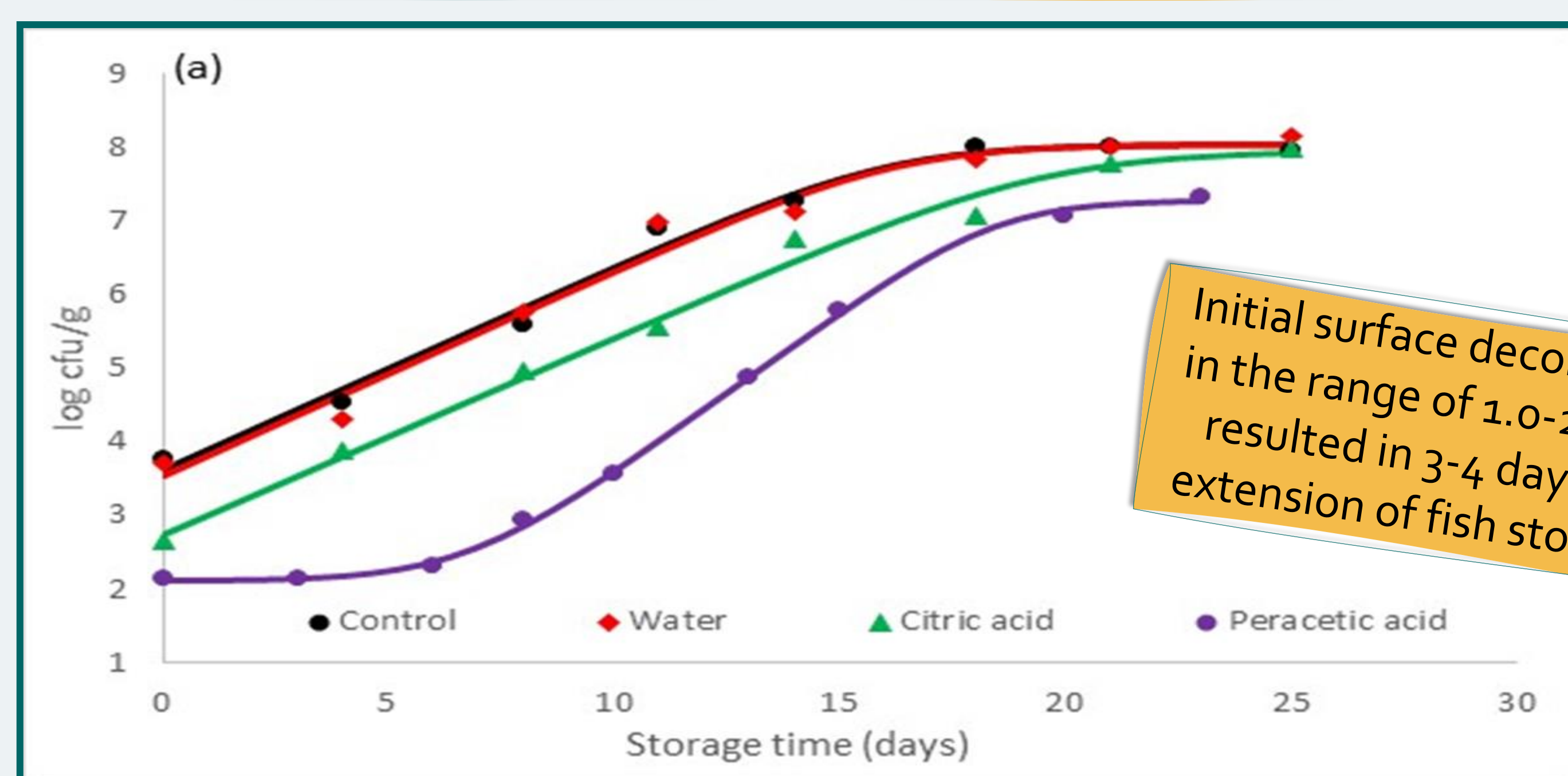
Fresh fish can easily deteriorate after being captured due to the endogenous enzyme activity and rapid microbial growth naturally present in fish. What is more, changes in composition during fish decay leads to protein degradation and lipid oxidation, as well as changes in fish odor, flavor, and texture (Campos et al., 2012). Application of organic acids on fish surfaces, mainly through dipping or spraying, is a widely used and well-known practice due to their antimicrobial properties (Mei et al., 2019).

Objective.....

What is the effect of acidic decontamination on the quality and shelf life of farmed European sea bass?

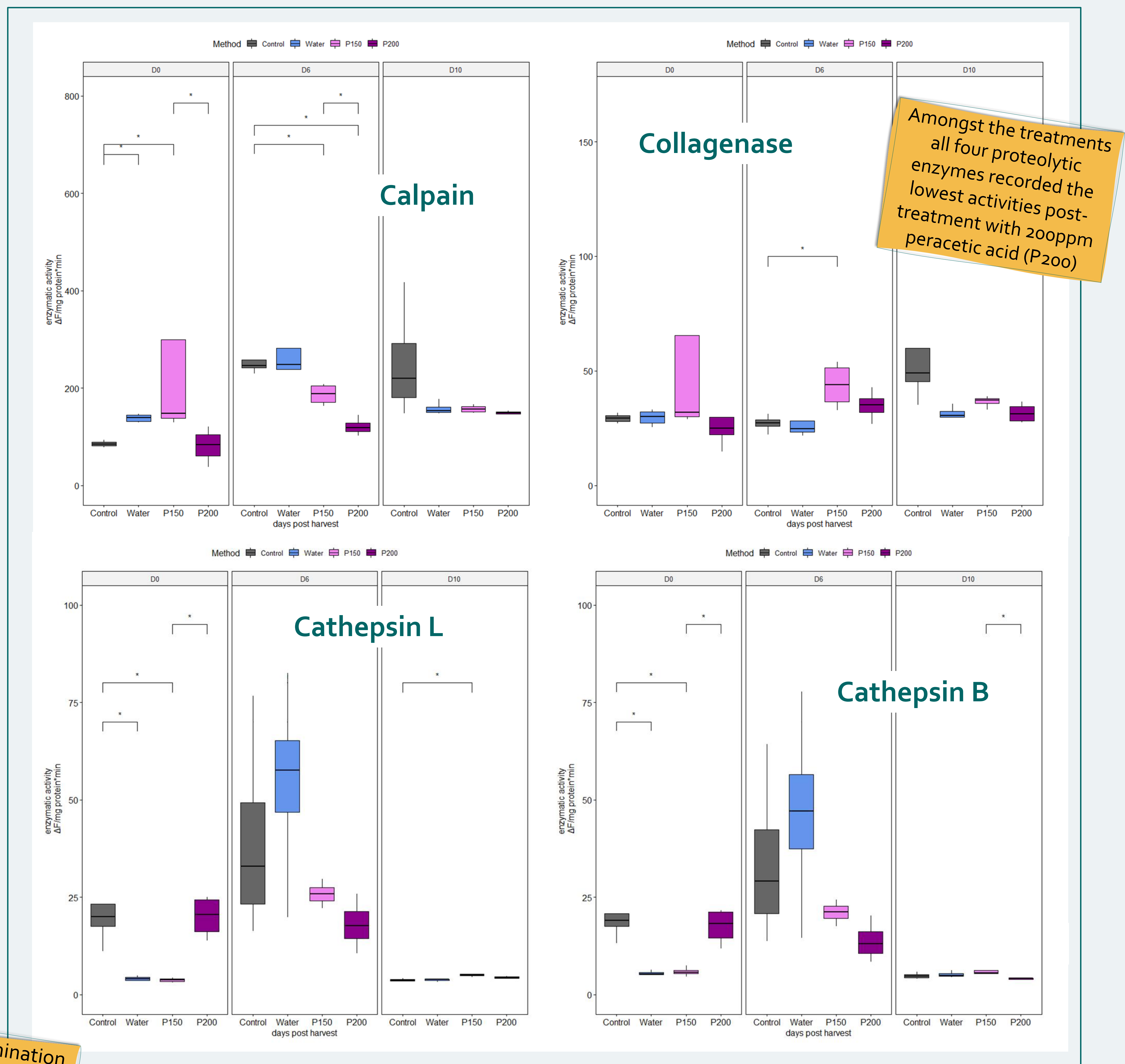


Higher washing solution concentrations and longer treatment, led to microbial load reduction.



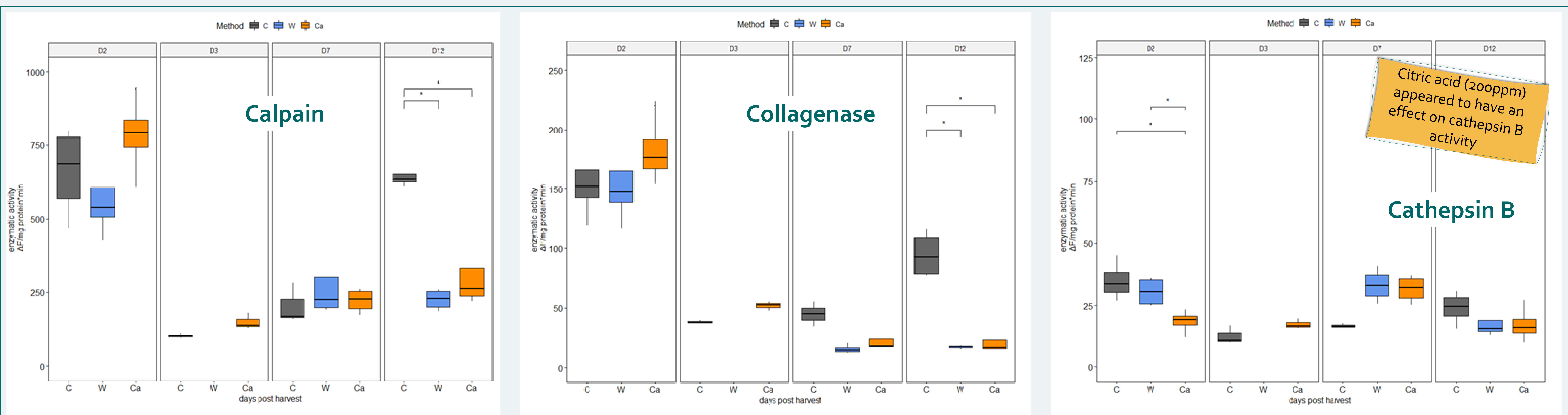
Initial surface decontamination in the range of 1.0-2.0 log cfu/g resulted in 3-4 days shelf life extension of fish stored at 0°C.

Slurry Fish



Conclusion

- Application of minimal processing of fish can extend shelf life and penetrate new distant markets currently inaccessible to fresh fish products



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References

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Mei J, Ma X, Xie J. Review on Natural Preservatives for Extending Fish Shelf Life. *Foods*. 2019;8(10):490. Published 2019 Oct 13.