

## Storage characteristics of restructured ready-to-cook imitation shrimp fingers under cold storage (-18°C)

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### SUMMARY :

The frozen storage behaviour of imitation shrimp fingers (ISF) prepared from fresh and one day iced *Nemipterus bleekeri* were studied for 120 days at -18°C. During storage, quality characteristics viz., proximate composition, biochemical, microbial and sensory characteristics were investigated and shelf-life also studied. Salt (NaCl) 1 per cent, sucrose 1.5 per cent and setting process at 40°C for 20 min duration were found to be optimum for good gel formation. The moisture, protein, fat and ash contents were almost unchanged throughout the storage period. pH slightly decreased while TMA-N and TVB-N contents increased during storage period. Bacterial counts viz., total plate count, staphylococcal count, psychrophilic counts, decreased significantly while *E. coli* counts was in loss detection level. Anaerobes growth faster in vacuum packs than air packs. Organoleptic evaluation revealed that the frozen stored ISF had the shelf-life of more there 120 days and also it needs further investigation for determining the maximum shelf-life.

**KEY WORDS** : ISF, Setting, Cryoprotectants, Gel formation, Quality characteristics, Organoleptic evaluation

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