

Compare the antimicrobial activity of aqueous extracts of *Matricaria recutita* on minced red meat and Silver carp meat shelf life in refrigerator temperature

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The purpose of this study, Evaluation the effect of of aqueous extracts of *Matricaria recutita* on minced red meat and Silver carp meat shelf life in refrigerator temperature Treatments include: Treatment 1 - Control: Silver carp minced Treatment 2: Frozen Silver carp minced 10mg aqueous extracts of *Matricaria recutita* Treatment 3: Frozen Silver carp minced 30mg aqueous extracts of *Matricaria recutita* Treatment 4: Control: minced red meat 10mg aqueous extracts of *Matricaria recutita* Treatment 4: Control: minced red meat 30mg aqueous extracts of *Matricaria recutita* The present study was preformed to evaluate the effect of antimicrobial activity *Matricaria recutita* extract on the quality and shelf life of Silver carp minced and minced red meat during refrigerated storage at 4 ± 1 °C. The control (untreated) and treated groups were examined periodically at day zero and every 3 days (0, 3, 6) during refrigeration until apparent decomposition of each group, with sensory, chemical and microbiological methods. The obtained results showed that *Matricaria recutita* extract has moderate antimicrobial and antioxidant activity and can maintain the quality parameters and extend the shelf life of refrigerated samples for 6 days longer than control one.

Keywords : Keywords: Antioxidants - *Matricaria recutita* - Silver carp - shelf life

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