

# **The effect of Aqueous Extract of Mallow on Organoleptic properties and Durability of Silver carp Fillet in the refrigerator temperature**

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Today, the use of natural antioxidants such as extracts of spices and herbs as alternative proof Antioxidants synthetic, highly recommended for food storage. The aim of this study was to investigate the effect of aqueous extract of Mallow on organoleptic properties and shelf life in refrigerator temperature is silver carp. Silver carp treatments include: treatment 1: dilution of 0.2 mg per liter, mallow extract immersed in zero time, treatment 2: dilution of 0.2 mg per liter, mallow extract soaking for 10 minutes, 3 treatments: dilution of 0.4 mg per liter, mallow extract immersed in zero time, treatment 4: dilution of 0.4 mg per liter, mallow extract immersed for 10 minutes. treatment 5: control samples carp silver has been. Control samples and blanks in phase zero until the sixth day of the moisture, pH, protein, fat, peroxide, volatile nitrogen (TVN), thiobarbituric acid (TBARS) as well as microbiological tests (total count) were examined and the effects of the destruction for each group of samples were observed by the methods of chemical and sensory analysis The data of the software for statistical analysis SPSS-17 and to compare the means when the overall effect was statistically significant treatment Duncan test was used. After examining the chemical and sensory testing phase zero to nine days at refrigerator temperature showed that treatment 4 with the extract of Mallow 0.4 mg per liter of soaking appears times in 10 minutes is better than other treatments And the shelf life of fish fillet samples studied in the refrigerator for 6 days more than the control group increased.

**Keywords :** Keywords: Antioxidants - Mallow - Silver carp- shelf life

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