The impact of applying natural clinoptilolite (zeolite) on the chemical, sensory and microbiological changes of vacuum packed sardine fillets

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ABSTRACT EXCERPTS:

Natural zeolite was applied to determine quality changes in vacuum packaged sardine fillets during 19 days at 4 ± 1 °C.

- Zeolite had an effect to improve sensory quality of sardine especially for removing off-odour.
- The acceptable shelf life of vacuum packaged sardine was 8 days for control.
- The acceptable shelf life of vacuum packaged sardine was 12 days for groups treated with zeolite.
- The zeolite application resulted in significant reduction in total volatile basic nitrogen values.
- The use of zeolite significantly reduced ammonia and biogenic amine accumulation.

THE RESULT OF THE STUDY SHOWED THAT THE EFFICACY OF ZEOLITE TO GET MAXIMUM PRESERVATION EFFECT.