

VALUATION OF SALTING PROCESS AND PACKAGING OF SALTY AND PRESSED SARDINE PRODUCED IN RIO DE JANEIRO STATE

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SUMMARY

The absence of regulatory patterns in cured fish products in particular salty and pressed sardine, has induced the search of these values from samples prepared in the laboratory according to SCHARRA method, compared with those elaborated in "salting" and disposed in three types of packing.

The alterations in consequence of biochemical and chemical modifications have been estimated by acidity index: and peroxides number.

In the tests with the final product intending the behavior of different packing used, the method of salting employed in the industry has first been considered. From the same prime matter, the salting recommended by SCHARRA's method has been proceeding in the laboratory.

According to the number of peroxides, the index has showed a weakly rancid product up to the 30th day and a rancid one from. the 45th day, to a sardine made in industry packed in wooden cases, while those packed in tin plates, rancidity has shown the extreme degree from the 60th. In plastic bag, rancidity has been characterized in the 45th day. In relation to the sardine elaborated in the laboratory, the one packed in wooden case has become rancid from the 30th day. In tinned sheet iron, rancidity has been delineated in the 45th day and at vacuum plastic bag, progressive indexes of weak rancidity up to the 90th day, maintaining almost inexpressive values up to the 30th day.

The acidity index, in sardine made in industry and packed in tins was lower than the one packed in cases, such as the one packed at vacuum at the end of the 15th day, increasing progressively up to the 90th day with small variations. In sardine prepared in the laboratory and packed at vacuum in the 15th day, increasing progressively up to the 90th day, lower indexes than the observed in the industry, have been registered.

The rancidity indexes indicated by peroxide number take the responsible, in terms, the dry salting as being one of the determining of the alterations of fats according to SCHARRA's observations.

SCHARRA's considerations about the influence of packing technology in the quality of the final product are highly confirmed by analytical results of sardine prepared in the laboratory. It has been confirmed that the employment of brine salting with the corrected pH, during six days, from headless and eviscerated sardine made us possible a better in quality product when packed at vacuum.