

THE EFFECTS OF HANDLING AND STOWAGE ON SOME CHEMICAL
CONSTITUENTS OF "LAGAO" FISH (NEMIPTERUS VIRGATUS,
(HOULTUYN, 1792)) ABOARD COMMERCIAL TRAWLERS

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APPROVAL SHEET

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ABSTRACT

This study is about the effects of handling and stowage on some chemical constituents of "lagao" fish (Nemipterus virgatus, (Houttuyn, 1792)) aboard commercial trawlers. Three replicated specimens were individually exposed to different conditions of handling and stowage aboard the boat. Trimethylamine (TMA), Total Volatile Basic Nitrogen (TVB-N), and pH were determined quantitatively and compared with the results of subjective evaluation.

The findings were: decrease in TVB-N and pH values for washed fish stowed right after capture (no standing); washed fish stowed after 105 minutes of standing on deck yielded low TVB-N values. The washing of the fish had no effect on TMA and TVB-N values, but decreased the value of pH. Sanitized containers decreased the value of TMA. No differences were noted for sanitation of decks on TMA, TVB-N and pH. There were independent effects of stowage which generally showed that "bañeras" tend to lower the TMA, TVB-N and pH values than do the "kahas".

Judges gave high quality ratings on the general appearance of washed fish stowed right after capture (no standing). They also noted that the odor quality of the fish was affected more by the type of stowage than by the different handlings on deck.

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