



Effect of packaging on quality of boiled mackerel

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The shelf life of boiled mackerel is limited by rancidity causing unacceptable sensory quality. The quality of boiled mackerel depends on type of packaging, time and temperature of storage. The objective of this research was to focus on assessing aroma composition and sensory evaluation of boiled mackerel packed under different types of packaging (polyvinyl chloride and polystyrene, Linear Low Density Polyethylene (LLDPE) and Nylon Linear Low Density Polyethylene (NLLDPE)). All samples were stored for 7 days at chilled storage. Color, texture and sensory parameters were evaluated. Rancidity odor was measured by GC-MS. Results showed color (L^* , a^* , b^*), hardness and chewiness of boiled mackerel packed in all types of packaging were not significantly different. Increased amount of hexanal was found as storage time increased. The boiled mackerel packed in NLLDPE showed lowest hexanal content (0.12% hexanal) and no differences in sensory analyses between fresh boiled mackerel and that packed in NLLDPE. Therefore, the shelf life of boiled mackerel packed in NLLDPE was extended to 7 days at chilled storage.

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