ABSTRACT

In the present study the effect of storing Amblygaster sirm in normal ice and ice containing 5 ppm, 10 ppm and 20 ppm Oxytetracycline (OTC) was examined. Furthermore, the storage life of fish dipped in 5 ppm, 10 ppm & 20 ppm Oxytetracycline solutions and stored in ice was also examined. Fish Quality was subsequently assessed every 3 - 4 days during ice storage; Sensory Assessment using criteria of appearance, texture, odour and taste; Chemical Assessments by measurement of total volatile Nitrogen (TVN), Trimethylamine (TMA) and pH; Microbiological Assessment by total bacterial count (TBC) at 10°C and 30°C incubation. Storage in ice containing 5 ppm, 10 ppm and 20 ppm OTC - ice increased the shelf life of Ambligaster sirm from 5 - 7 days in normal ice to 12 days in OTC - ice judged by organoleptic evaluation. Dipping of fresh fish in 5 ppm, 10 ppm and 20 ppm OTC for 10 minutes raised the shelf life on ice to 14 days. The total bacterial count of fish stored on ice was very high compared to that stored on OTC - ice for the same period.