

ABSTRACT

A 5% w/v solution of food grade Sodium Tripolyphosphate, $\text{Na}_5\text{P}_3\text{O}_{10} \cdot 6\text{H}_2\text{O}$ was used as a dip solution to treat partially processed prawns prior to freezing. The frozen prawns were then examined to determine whether dip treatment significantly affected the weight loss (drip loss) in the frozen prawns, measured as raw and cooked yield. The influence of dip treatment on the organoleptic and microbiological qualities of prawns were also studied. The results indicated that dip treatment with Sodium Tripolyphosphate significantly reduced the weight loss which is thought to be due to the improvement in water retention. The organoleptic and microbiological characteristics of the dip treated prawns were found to be better than the control samples.