

PRESERVATION OF FISH WASTE AS SILAGE PRODUCTS

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ABSTRACT

In recent years, there has been an increase in requirement of utilization of seafood wastes because they may cause environmental pollution and economic loss under inappropriate conditions. This study was study to determine appropriate preservative conditions for Squirrel-fish waste. Acid fish silage was produced from minced Son Gang fish waste, organic acid and salt. Initially, fish waste was minced and mixed with acids, including formic acid and formic acid in combination with 2% salt. The formic acid was studied at concentration of 1, 1.5, 2, 2.5, 3, 3.5 and 4% for preservation in 2, 4, 6, 8 and 10 days at room temperture. The addition of formic acid 2% in combination with 2% salt produced the most qualified silage in term of ammonia-N amount and soluble protein content. Although the amount of ammonia raised during preservation days, this number was stil acceptable while soluble protein concentration showed an significantly increase in samples added formic acid from 2% after 10 days. The results showed that the fish waste was preserved for up to 10 days at room temperture with formic acid 2% and salt 2% and the silage could be used for either animal feed, fish meal or enzyme extraction.

Keywords: acid, fish waste, preservation, silage.

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