

CHEMICAL COMPOSITION AND SUGGESTIONS FOR UTILIZING EFFICIENTLY BY - PRODUCTS FROM EXPORTED SHRIMP PROCESSING IN VIETNAM

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ABSTRACT

Vietnam is one of the leading shrimp production in the world. Annual amount of by-products from shrimp production was estimated up to 200,000 tones which consists of head, shell and broken meat, among them there is a high ratio of heads. Although Shrimp head is composed of protein, fat, chitin and pigments and is also an excellent source of useful enzymes they are actually used for chitin and animal feed production in Vietnam. It meant that a considerable amount of bioactive molecules has been wasting. The present study were undertaken to find out the reasons of the squandering situation and the solutions to solve. The result revealed that if the shrimp head were handled in the interval of 4 hours from peeling at least 10 percentage of protein was saved as well as the mixture of intestine enzymes could be exploited most efficiently in recovery both chitin and protein. In company with it the expenses for environmental treatment also was reduced significantly.

Keywords: Chitin, protein recovery, shrimp heads. white leg shrimp

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