

# Organoleptic Changes in *Trichiurus* SPP. During Frozen Storage

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**Abstract:** Studies were conducted to evaluate the organoleptic changes in *Trichiurus* spp. (ribbon fish) during frozen storage. Ribbon fishes of 75-85cms standard length and weighing about 470-500 gms were procured in absolutely fresh condition from the local fish-landing centre at Colaba. Samples were analysed at 2 weeks intervals upto 10 weeks and thereafter at 4 weeks intervals upto 30 weeks. Fishes were assessed organoleptically based on general appearance, colour, flavour, texture and an arbitrary hedonic scoring scale of 10 to 1 was used in which '4' was considered as the border line of acceptance. The organoleptic score was '10' which decreased gradually and remained in the acceptable margin score of '4' at the end of 22<sup>nd</sup> week of frozen storage at -18°C. Therefore, organoleptically the fish is acceptable upto 22 weeks of frozen storage. The fish retains its quality upto 14 weeks afterwards it shows the sign of deterioration.

**Keywords:** *Trichiurus* spp, Organoleptic, Frozen Storage

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