

AN ASSESSMENT OF QUALITY CHARACTERS OF
TILAPIA-BASED FISH SAUSAGES

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The possibility of substituting Tilapia (Tilapia mosambica) instead of beef in sausage was investigated in the present study. Such a substitution would be economically attractive. Minced Tilapia meat was substituted for beef at 0, 25, 50, 75, and 100% levels, and selected quality characters were studied during storage at -4°C over a 3-month period. A sensory evaluation test was also conducted to study the consumer acceptance of fish sausage.

Acid value is considered as a measurement of rancidity and it had been increased during the storage period, particularly after the eighth week. Acid values also increased with increasing levels of fish in the sausage mixture. Water holding capacity of sausage had been decreased upto the fourth week of storage and increased thereafter. The general effect of level of fish was to slightly increase the water holding capacity. Tenderness of the products increased with storage period and also with increasing fish levels in the sausage mixture. But shrinkage value decreased progressively with storage period and with increasing levels of fish in the product.

Results of the sensory evaluation demonstrated that the level of fish in the sausage mixture affect on the colour of the sausage. However increasing fish levels had no significant effect on the colour, juiciness and overall acceptability of the final product. It is noteworthy that the evaluation panel found even the 100% fish sausage acceptable to the palate.