CHEMICAL AND MICROBIOLOGICAL STUDIES ON FERMENTED FISH SAUCE

M.P. Mohideen, S. Subasinghe, G.S. Widanapathirana*
National Aquatic Resources Agency, Colombo 15
*Dept. of Microbiology, University of Kelaniya.

The biochemical and microbiological changes occurring during fermentation and ageing process of fish sauce made from Amblygaster sirm (Hurulla) in three different concentrations of salt, 15%,20%, and 25% was studied.

The final salt concentrations of the three preparations of fish sauces were 19%, 27% and 28%. The total organic nitrogen contents of three fish sauces were 80%, 87% and 89% respectively. The crude protein content of this final products were 18%, 15% and 12% respectively.

The microflora obtained were gram positive (92 - 100%) and consisted of mainly Micrococcus species. Other gram positive species found were Bacillus species, Staphylococcus species, Lactobacillus species and Pediococcus species.

The fish sauces made from 20% and 25% initial salt concentration was acceptable for consumption. The chemical and organoleptic characteristics of them were similar to those found in sauces manufactured in Philippines and other South East Asian countries.