

## **B-70: Role of small fish in preparation of sauce**

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The sauce was prepared using fresh water fish (*Tilapia mossambica*). Pineapple and papaw were used as enzymes. Table salt, spices, natural colouring were also used in fish sauce samples. These samples were assessed by a taste panel. According to the nonparametric analysis, the most acceptable sauce was prepared by adding pineapple, colouring and table salt. Natural colouring and chilly powder were also added to some sauce samples and again assessed by a taste panel. According to the non-parametric analysis, sauce that was prepared by addition of a high amount of spices and natural colouring was more acceptable than the other samples.

All fish sauce samples were stored at 5°C and at 27°C, and the change in TBA and pH values measured. TBA values did not significantly ( $P < 0.05$ ) change during storage at both temperatures upto 6 days. These values changed from 0.13 to 1.49 at 27°C and 0.17 to 1.39 at 5°C for the most acceptable sauce sample. On the 9th day, there was significant ( $P < 0.05$ ) increase in TBA value in all samples both at 5°C and at 27°C, but more progressively at 5°C than at 27°C. The change for the most acceptable sample was from 0.13 to 2.15 and from 0.17 to 2.13, at 27°C and at 5°C respectively. The pH of all samples rapidly decreased after 3 days of storage at 27°C. These values decreased from 4.37 to 3.82 at 27°C and from 4.37 to 4.3 at 5°C for the storage period of 3 and 9 days for the most acceptable product. However, at 5°C it decreased more rapidly only after 9 days of storage. This value changed from 4.3 to 4.16 for 3 days and 9 days of storage.

The sauce sample (1 l) prepared from 0.5 kg fish with addition of 10 g of chilly powder, 16 g of garlic powder, 8 g of pepper powder and 10 g of mustard, was the most acceptable.