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Chemical and Microbiological Characteristics of Sa
Fermented with *Aspergillus oryzae* IFO 4202

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Sardine moist meals were inoculated with *Aspergillus oryzae* IFO
fermented. Accompanying the growth of the fungus, the chemical c
significantly changed during incubation. The fermentation contribute
lipids and reduction of histamine. Glucose supplement during ferme
inhibiting the production of volatile basic nitrogenous compounds.
maintained superior quality of the proteins, protecting amino acid re
incubation. The initial bacterial cell counts in meals were 3×10^2 CF

CFU/g in 72-h incubation. The Gram-negative rod-shaped bacteria *Moraxella* spp. and *Acinetobacter* spp., were predominant in the positive bacteria, especially *Micrococcus* spp., gradually became p incubation. Fermentation and glucose supplement enhanced this pre *Micrococcus* spp. during incubation. Fermentation with *Aspergillu* of glucose was considered to be effective for improvement of the cl microbiological quality of fish meals.

Keywords: sardine, fish meal, *Aspergillus oryzae*, fermentation, q bacterial flora

[PDF (843K)] [References]

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