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Changes in Nitrogenous Components and Bacterial Counts of Fermented Sardine with Rice-Bran Produced by Warmed Brewing

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FSR, "Iwashinukazuke," is a fermented fish product which takes over 6 months for ripening. The warmed brewing method is able to shorten the ripening period to 100 days. This study aims at obtaining fundamental qualitative knowledge of FSR using warmed brewing (30°C, relative humidity; 80%). The initial moisture (55.8%), NaCl content (31.2%) and pH (5.79) of FSR decreased to 51.0%, 26.3% and 5.20 after 100-days warmed brewing, respectively. TMA-N, VBN, NPN/TN and Amino-N/TN increased and the non-volatile amines of the FSR also increased during the warmed brewing. TBC, MYC and LAC at 100 days reached 8.7×10^7 , 1.7×10^5 and 3.0×10^6 , respectively. A sensory evaluation indicated that there was no particular difference except for color (rice-bran and meat) and flavor between the warmed FSR and the commercial FSR.

Keywords: [sardine](#), [Etrumeus micropus](#), [fermented sardine with rice-bran](#), [warmed brewing](#), [nitrogenous component](#), [bacterial count](#), [iwashi-nukazuke](#)


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