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Czech J. Food Sci.

A. Rodríguez, M. Trigo, R. Pérez, J. M. Cruz, P.

Aubourg: Lipid Oxidation Inhibition in Frozen Farmed Salmon (*Oncorhynchus kisutc h*): Effect of Packaging

Czech J. Food Sci., 27 (2009): S182-S184

: Coho salmon (*Oncorhynchus kisutch*) has recently attracted a great interest as a farmed product. This research focuses on its commercialisation as a frozen product. For it, an advanced storage technology combining vacuum and a polyphenolic rich-film was applied for a 9-months storage period (– 18° C). The study was addressed to lipid hydrolysis and oxidation changes and to endogenous antioxidant content in salmon muscle. No effect of packaging conditions could be observed on free fatty acid formation. However, vacuum packaging conditions

(peroxide) and secondary (anisidine value) lipid oxidation development; this inhibitory effect was accompanied by a lower tocopherol isomers loss. The employment of a film including polyphenolic compounds led to a partial inhibition of α -tocopherol breakdown and to a lower secondary (anisidine value) and tertiary (fluorescent compound formation) lipid oxidation development. A partial inhibitory effect on lipid oxidation development is concluded for the employment of a polyphenolic compound rich-film packaging when applied to farmed coho salmon.

Keywords:

Keywords: coho salmon; packaging; antioxidant; frozen storage; rancidity

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