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Determination of the effect of microbial transglutaminase on technological properties of common carp (*Cyprinus carpio* L.) meat

F. Vácha, I. Novík, J. Špička, M. Podola

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The aim of this study was to evaluate the effect of microbial transglutaminase (TG) on processed meat of common carp (*Cyprinus carpio* L.). Three levels of microbial transglutaminase (0.5, 1.0 and 1.5%) combined with three levels of NaCl (0, 1 and 2%), added to support the binding reaction, were examined. For the evaluation of quality changes in restructured fish meat, we used the textural property hardness and water holding capacity (WHC). The results confirmed a strong improvement of texture and water holding capacity after the addition of transglutaminase and salt, whereas the addition of 1% TG + 1% NaCl seems to be the best combination from the economic aspect. Another increase in the addition of TG and NaCl to the fish meat did not lead to further improvement of qualitative properties, as it was in the groups with 0% and 1% NaCl.

Keywords:

processing; common carp; enzyme; NaCl; transglutaminase

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Contact

Ing. Gabriela Vladysková
 Executive Editor (Editoria
 publication)

e-mail: cjas@gazv.cz

Ing. Kateřina Kheilová
 Executive Editor (submis
 editorial system)

e-mail: cjas@af.czu.cz

Address

Czech Journal of Animal
 Czech Academy of Agric
 Sciences
 Slezská 7
 120 00 Praha 2
 Czech Republic