
(Ctenopharyngodon idella)

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- (°c)

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() AOAC

- Bligh & Dayer

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- Omega -3
 - Omega-6
 - Poly unsaturated fatty acid
 - Rancidity
 - *Ctenopharyngodon idella*
 - *Cyprinidae*

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 ()
 ()
) / /
 (/ () ()
 ()
 ()
 Spss

()
)
 () TBA () %
 TBA
 TBA LSD
 LSD
 TBA PV
 (r= /)
 FFA
 FFA

()
 -
 ()

- Namulema *et al.*
- Egan *et al.*
- Clark *et al.*
- Lin & Morrissey
- Kolmogorav-Smirnov
- Leven
- Least significant difference
- Kruskal-Wallis
- Mann-Whitney

...

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(%) LSD

/ ± / ab	/ ± / a	/ ± / a	/ ± / ab	/ ± / ab	/ ± / a	M
/ ± / c	/ ± / bc	/ ± / bc	/ ± / ab	/ ± / a	/ ± / a	TL
/ ± / c	/ ± / b	/ ± / a	/ ± / d	/ ± / e	/ ± / f	PV
/ ± / a	/ ± / ab	/ ± / b	/ ± / c	/ ± / d	/ ± / d	TBA
/ ± / e	/ ± / de	/ ± / cd	/ ± / c	/ ± / b	/ ± / a	HI
/ ± / a	/ ± / a	/ ± / a	/ ± / b	/ ± / b	/ ± / b	FFA

TBA

FFA

PV

HI

TL

M :

/	/	/	/	/	/	
a	b	c	d	d	e	
/	/	/	/	/	/	
a	a	b	c	c	d	
/	/	/	/	/	/	
a	a	b	c	d	e	
/	/	/	/	/	/	
a	a	a	b	c	d	
/	/	/	/	/	/	
a	b	c	c	d	e	

Mann-whitney kruskal-wallis

< (Reject)

= (Acceptable)

=(Good)

=(Excellent)

FFA	HI	TBA	PV	TL	M	
/ *	/ **	/ *	/ **	/	/	M
/ **	/ **	/ **	/ **	/		TL
/ **	/ **	/ **	/			PV
/ **	/ **	/				TBA
/ **	/					HI
/						FFA

.(p≤ /)

.(p≤ /)

*

**

TBA

PV

TL

M :

FFA

HI

/ **	/ **	/ **	/ **	/	
/ **	/ **	/ **	/		
/ **	/ **	/			
/ **	/				
/					

.(p≤ /)

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TBA PV
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FFA .()

FFA .()

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FFA

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(ATP

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-*R. frisii kutum*
- *L. aurata*
- *Ariomma indica*

- Monomolecular
- Bimolecular

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Sensory Evaluation and Lipid Quality of Grass Carp (*Ctenopharyngodon idella*) Stored in Ice

M. Rezaei^{*1}, R. Javadian² and M. A. Sahari³

¹Assistant Prof, Fisheries Department, Faculty of Natural Resources & Marine Science, Tarbiat Modarres University, I. R. Iran

²Instructors, Fisheries Department, Ghaemshahr Azad University, I. R. Iran

³Associate Prof, Food and Industry Science, Faculty of Agriculture, Tarbiat Modarres University, I. R. Iran
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Abstract

In this research, variation in the lipid content of grass carp (*Ctenopharyngodon idella*) during 20 days of storing it in ice was investigated qualitatively. The quality of the fat of the grass carp, in terms of oxidative and hydrolytic deterioration, significantly reduced over the storage period ($P < 0.05$). Also statistical analysis showed significant increase in peroxide value (PV), thiobarbitoric acid (TBA) and free fatty acid (FFA), and significant decrease in heme iron (HI). The quality and freshness of the meat of the grass carp was reported good to excellent until the fourth day and as well good to acceptable until the tenth day according to sensory evaluation of texture, general appearance, eye, color and smell of gills.

Keywords: Sensory evaluation, Lipid quality, Ice, Shelf life, Grass carp (*Ctenopharyngodon idella*)