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16 .	Development of SURIMI made from freshwater fish meat in China		
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[Synopsis]

To improve the postharvest problems of freshwater fisheries in China, we promoted the development of frozen surimi from freshwater fish. The surimis of Silver carp and Bighead carp demonstrated the similar properties as Walleye pollack surimi in the high enhancing efficiency of gel strength by two steps heating, which was heated at low temperature and subsequent at high temperature, while those gels had a tendency to collapse by heating at an intermediate temperature. Grass carp surimi displayed an advantageous feature which the Silver carp and Bighead carp have not in a wide range of optimum heating temperature and time zone, though the gel forming ability is inferior to the former two because of no enhancing efficiency by two steps heating. The gel forming ability was maintained even 9 days after in ice-storage, since the decrease in gel forming ability was slowly with decrease in the freshness of Silver carp. Consequently, we were able to evaluate that the main freshwater fish species of China can be utilized as a raw material of surimi.