

()

*

(/ / : / / :)

/ /

/ / /

°C

°C

/ /

%

/ meq/1000g / meq/1000g

/ mg/100g / mg/100g

× cfu/gr × cfu/gr

/ mg/100g

/ meq/1000g / meq/1000g

× cfu/gr

/ mg/100g

× cfu/gr

%

°C

(.)

(.)

/ / / /

(.)

(.)

/
/

FAO

()

/

/

/

/

/

()

/

(.)

(.)

/

°C

‘PV ، ʳTVN ()

ʳBHA

()	(%)	(%)
/	BHA	B
/	BHA	B
/	BHA	B'
/	BHA	B'
/	CA	C
/	CA	C
/	CA	C'
/	CA	C'
		()S
/	BHA	B''
/	BHA	B''

Buchi 810
 Behr Labo-Technik GmbH
 COBOS-C-300-SX
 WF- Type-E-115 Heraeus
 Tuttlingen 7200 Binder

(.)

T.V.N

(.)

()

% / / BAH

/ /

)

3 . Total Volatile Nitrogen

4 . Peroxid value

1. Clupeonella Engrauliformis

2 . Butylated hydroxyl anisol

meq/1000g
(°C)

/ f	/ e ^f	/ ef	/ e	/ d	/ C	/ b	a /	B
/ f	/ ef	/ e	/ e	/ cd	/ bc	/ ab	a /	B
/ e ^f	/ e	/ e	/ e	/ cd	/ b	a /	a /	B'
/ de	/ cd	/ cd	/ cd	/ c	/ b	a /	a /	B'
/ O	/ m	/ m	/ k	/ hi	/ d	/ c	a /	C
/ P	/ m	/ lm	/ j	/ h	/ cd	/ bc	a /	C
n	/ l	/ j	/ g	/ f	/ cd	/ b	a /	C'
/ n	/ hi	/ h	/ g	/ ef	/ c	/ b	a /	C'
/ hi	/ q	/ s	r	/ m	/ d	/ c	a /	()S
		/ l	/ g	/ e	/ d	/ b	/ ab	B''
		/ hi	/ fg	/ e	/ cd	/ ab	/ ab	B''

() ... , b, a

T.V.N

(°C)

/ l	/ h	/ fg	e	/ d	/ c	/ bc	/ a	B
i	/ gh	e	/ de	/ d	/ c	/ b	/ a	B
/ hi	/ g	/ fg	/ de	/ d	/ c	/ bc	/ a	B'
/ gh	/ fg	/ ef	/ de	/ cd	/ bc	/ b	/ a	B'
/ g	/ fg	/ e	/ de	/ d	/ bc	/ b	/ a	C
/ g	/ f	e	d	/ cd	/ bc	/ b	/ a	C
/ fg	/ f	e	/ d	/ cd	/ bc	/ b	/ a	C'
/ fg	/ ef	/ ef	/ de	/ cd	/ b	/ b	/ a	C'
/ j	/ i	/ h	/ fg	/ de	/ c	/ c	/ a	()S
		/ fg	e	/ cd	/ c	/ b	/ a	B''
		e	/ d	/ c	/ bc	/ b	/ a	B''

() ... , b, a

:

Cfu/gr

(°C)

x	a	x	a	x	a	x	ab	x	b	x	c	x	cd	B
x	a	x	a	x	a	x	b	x	bc	x	c	x	c	B
x	a	x	a	x	b	x	b	x	bc	x	bc	x	c	B'
x	a	x	a	x	a	x	b	x	bc	x	bc	x	c	B'
x	a	x	a	x	a	x	a	x	ab	x	bc	x	bc	C
x	a	x	a	x	ab	x	b	x	b	x	bc	x	bc	C
x	a	x	a	x	a	x	b	x	bc	x	bc	x	bc	C'
x	a	x	a	x	a	x	ab	x	b	x	b	x	bc	C'
x	b	x	e	x	f	x	f	x	g	x	g	x	h	()S
				x	a	x	ab	x	bc	x	c	x	d	B''
				x	a	x	a	x	bc	x	bc	x	cd	B''

()
..., b, a

B''	B''	C'	C'	C	C	B'	B'	B	B
/						/	/	/	/
/						/	/	/	/
/		/		/	/				
/	/		/						
/	/			/					

T.V.N
()
T.V.N

T.V.N , P.V

T.V.N

T.V.N

T.V.N

meq/ g /
meq/ g /

T.V.N

T.V.N

BHA

pH

pH

g /

T.V.N

meq/

/ C'
/

T.V.N

BHA

T.V.N

()

meq/ g / B'

()

Losada () Sreenivasan

() Turner ()

pH

Losada ()

()

B' B' B B

BHA

BHA
/ (GRAS)
/ BHA () ()
() (°C)

() Aitken pH BHA
Soniapedro ()
()

() ()
() ()

P.V T.V.N

()
" ()

/ BHA :B₁
/ BHA :B₂-₃
/ BHA :B'₁
3/ BHA :B'₂

5 . General Recognized As Safe

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