

(Ctenopharyngodon idella)

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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≤ /)

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TBA

PV

TL

M :

FFA

HI

/ **	/ **	/ **	/ **	/	
/ **	/ **	/ **	/		
/ **	/ **	/			
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.(p≤ /)

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TBA PV
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FFA
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FFA
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FFA

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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

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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*)