

Studying the Quality and Safety of Some Types of Refrigerated Fish For Public Consumption

Alisa PÎRLOG^{1*}, Curchi DIANA²

¹State Agrarian University of Moldova, Kishinev, Republic of Moldova

²Republican Veterinary Diagnostic Center

*morari.alisa@yahoo.com

Abstract

*Food safety means involving all the factors and applying all the norms that support and ensure the sale of food products whose nutritional value and consumption are the basis of a healthy diet. Today, consumers are turning their attention towards the quality of the fish meat, on the one hand, and, on the other hand, towards healthy and safe fish meat. Therefore, the research was carried out on refrigerated fish assortments (Eviscerated trout - *Salmo trutta*, Sea perch-*Perca fluviatilis*, farm carp - *Cyprinus carpio*, farm zander - *Sander lucioperca*) for public consumption, in order to assess their quality and safety in accordance with the requirements of the standards in force. Thus, there have been obtained appreciable results, related to such organoleptic characteristics as: external appearance, consistency, odor, color that correspond to the requirements of the norms stipulated in GOST 20057-96 in force for this product, the same can be said about the physical and chemical indices, given that the value of repeatability does not exceed the limit of repeatability indicated in the standards to the test method. As to the microbiological indices, no pathogenic microorganisms were detected, which indicates the salubrity of the products under study.*

Keywords: Eviscerated trout, Sea perch, farm carp, farm zander, organoleptic indices, physicochemical, microbiological