

Spoilage patterns and organoleptic acceptability of *Sardinella longiceps* stored at four different temperatures

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Spoilage patterns of *Sardinella longiceps* stored at 26°C, 6°C, 0°C and -17°C were examined by monitoring some biochemical and microbiological parameters as well as conducting organoleptic assessment. The shelf life of the fish which is usually landed under poor preservation was found to be 7 hours, 3.5 days, 7 days and over 50 days, respectively, for above storage temperatures as judged by a panel of tasters comprised of 5 individuals.

Significant linear correlations were found between taste panel score and storage time for 26°C ($r = -0.956$; $p < 0.001$), 6°C ($r = -0.835$; $p < 0.01$) and -17°C ($r = -0.726$; $p < 0.05$) temperatures. In general, the taste panel score did not show a simple, temperature independent relationship with any of the biochemical and microbiological parameters (i.e. trimethylamine, total volatile nitrogen, pH and total bacterial count) studied. Therefore, above parameters may not be taken individually as indicators for testing the quality of *S. longiceps*.