

**A STUDY ON SHELF LIFE OF EXPORT
ORIENTED FRESH CHILLED YELLOWFIN TUNA
LOINS IN RELATION TO HISTAMINE CONTENT**

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Abstract

The effect of microflora composition on histamine formation in Yellowfin tuna (*Thunnus albacores*) was studied. Microflora composition can vary from place to place, thus Yellowfin tuna samples were collected from a processing factory that receives both from the suppliers of four different fishing harbors. Each fishing harbor was represented by two different fish exportation gradings throughout this research. Total storage time period of Yellowfin tuna loins was 14 days. Shelf life was determined in relation to histamine content. Time taken to reach 50 ppm level of histamine was considered as the boundary in measuring shelf life. Histamine was analysed using Fluorometric method according to the AOAC official methods of analysis. Best shelf life was determined in Trincomalee fishing harbor within the fish grading A. The shelf life of Yellowfin tuna loins received from fishery harbors of fish grading B varied between 9 to 11 days. Shelf life in relation to histamine content was dependent on the fish grading rather than the fishery harbor.