

DEVELOPMENT OF FISH SOUP CUBE USING YELLOW FIN TUNA OFF CUTS

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ABSTRACT

Instant soup cube was developed using underutilized muscle protein sources of yellow fin tuna (*Thunnus albacores*) off cuts. Dry fish powder is incorporated with salt and spices.

Seven Preliminary trials were conducted to determine the best flavored spice mixture, binders, and improve solubility. Final trial was carried out to identify best combination of tuna trimmings and salt from the recipe developed in the preliminary trials.

Three treatments (25% of tuna trimmings: 25% of salt, 22% of tuna trimmings: 28% of salt and 20% of tuna trimmings: 30% of salt) of three combinations of fish soup cubes were assessed for their organoleptic sensory qualities of; appearance, Aroma, texture, fish taste, solubility and overall acceptability by 30 panelist. Treatments of fish soup cubes were tested once a week for six weeks, for pH and Water holding capacity while keeping the samples dry cool place.

The best ratio of tuna trimmings to salt was 20%: 30%. However its highest score for solubility was comparatively low for the seven point hedonic scale. The proximate composition of the sample was; 1.7% of moisture, 3.267% of crude fat, 32.067% of crude protein, 6.697% of ash.

With comparison to the market available chicken cube, newly developed fish soup cubes showed higher scores for fish taste and same score for texture its sensory attributes.

Key words: Fish soup cube, off cuts, organoleptic