COATING EFFECTS OF TEA POLYPHENOL AND ROSEMARY EXTRACT COMBINED WITH CHITOSAN ON THE STORAGE QUALITY OF LARGE YELLOW CROAKER (PSEUDOSIAENA CROCEA)

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The coating effects of tea polyphenol (TP) and rosemary extract (R) combined with chitosan (Ch) respectively on the quality of large yellow croaker (Pseudosciaena crocea) during refrigerated storage at (4±1 °C) were evaluated. A solution of TP (0.2%, w/v) and R (0.2%, w/v) was used for dip pretreatment, and Ch (1.5%, w/v) was used for the coating. Microbiological (total viable count), physicochemical (pH, TVB-N, K-value, PV, TBARS), and sensory attributes were periodically assessed over 20 days. The results indicated that the two dip pretreatments combined with chitosan coating could more effectively maintain the good quality and could extend the shelf life by 8-10 days compared with the control group during the refrigerated storage.

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