APPLICATION OF MARCELA HYDRO-ETHANOLIC EXTRACT (Achyrocline satureioides) EMULSIFIED BUILT ON THE BASIS OF CROAKER (Micropogonias furnieri)

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Antioxidants are substances used to preserve food through the retardation of deterioration, rancidity and discoloration due to autoxidation. Interest in natural antioxidants started in the 80 decade on the evidence of harmful effects caused by high doses of BHT (butylhidroxitoluene), BHA (butylated hydroxy-anisole) and t-BHQ (t-butyl-hydroquinone) on liver weight increased sharply and the endoplasmic reticulum, among others. This study aimed to evaluate the influence of hydro-ethanolic extract of marcela (Achyrocline satureioides) used as a natural antioxidant in emulsified built based on fish of low commercial value croaker (Micropogonias furnieri) for 35 days of storage under refrigeration, at intervals regular 0, 7, 14, 21, 28 and 35 days. The hydro-ethanolic extract proved to be an effective agent in inhibiting lipid oxidation, and the first treatment showed the lowest values of TBA followed by treatments 3, 5, 8, 10 and 12 were not statistically different (p> 0.05) of treatments 2, 4, 6, 9 and 11. The pH values were around 6.47 and 6.93 expected for emulsified embedded products. The subjective analysis of color shown by calculating the overall difference ΔΕ Treatment 1, showed the value of subjective perception of color "lighter" than the control, which can be explained by the lower pigment content heme in fish than red meat, having significant differences between treatments. Microbiological analyzes were within those allowed by present law.