EVALUATION OF THE CENTESIMAL COMPOSITION AND SENSORY PROPERTIES OF THE WHITE SHRIMP SUBJECT TO HOT AND LIQUID SMOKING

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The smoking of fish as a method of preserving probably dates from the pre-history, and it uses the principles of drying, salting, smoking and in some cases cooking. The aim of this work was to evaluate the effect of hot smoking and liquid smoking on the centesimal analysis in white shrimp, the sensorial aspects of products (appearance, texture, flavor, aroma, color and overall acceptability) in a hedonic scale of nine-points, as well as frequency of consumption, intention to purchase in a five-point scale and performance. For the experiment the shrimp samples were weighed to calculate mass yield, it were performed the sensorial quality analyses, smoking and chemical analyses of the products. The smoking process was carried out in two steps: salting and smoking (hot and liquid). To centesimal composition analysis it were used the methods described by the Adolfo Lutz Institute. Both centesimal composition and sensorial results were analysed by ANOVA. It was observed no significant difference to sensorial analysis. Centesimal composition results were significant to all items (p<0.05). The average of sensorial analysis of the sample used to tasting was around 7. The rates of acceptance for hot smoking and liquid smoking samples were 81.67% and 81.85%, respectively. The average to purchase intent was 3.7 in both hot smoking and liquid smoking. It is concluded that the use of smoking showed good sensorial results in both in natura and processed sample, and both processes are viable as alternatives to be used in white shrimp as a way of benefaction.