EVALUATION OF YIELD OF GOLDEN FILLETS (*SALMINUS MAXILLOSUS*)

Pedro Ismael C. Mujica¹, Maria M. Lima², Aldeíres M. Lima³

¹Laboratory of Meat Technology and Derivatives - Federal University of Tocantins, Campus de Palmas - TO, Cep: 77020-210, Palmas - TO - Brazil,
²Department of Food Technology - Federal University of Sergipe, Campus de São Cristóvão - SE, Cep: 49100-000, São Cristóvão - SE - Brazil,
³Faculdade of Education Sierra - FASE / IEDAM, Imperatriz Campus - MA, Cep: 29164-180, Imperatriz - MA - Brazil,

The gold (*Salminus maxillosus*) is a fish that has meat of excellent flavor, but has little demand among consumers. The yield of fillets is an important parameter in industrial use of different species. The aim of this study was to evaluate the yield of gold fillets. From whole fish, we measured the yield of gutted fish, head, fillet with and without thorn, ribs, viscera, scales and whole carcass. There was a yield of 85.63% (gutted fish), 20.27% (head), 33.78% (fillet with skin and thorn), 26.97% (fillet without thorn), 19.01% (rib), 2.80% (scales), 14.37% (viscera) and 8.99% (whole carcass). The yield of 85.63% for gutted fish and 26.97% for fillet without thorn, may be considered high for the purpose of industrial use. The waste from filleting and head corresponded to an average of 36.07% of total fish, which stresses the importance of its use in the preparation of fish pulp and products with higher added value, representing a good alternative for industrial use. The head can be used for preparing sauces, soups of high nutritional value. The gold for its high yield in fillet without thorn, can be used industrially in the production of different products with higher added value and high nutritional value, helping to optimize and diversify the industrial exploitation of this species, and to encourage their consumption between population.