Currently, several studies show that concern about the fish grown in recent years due, among other factors, its excellent nutritional characteristics, such as the presence of high levels of protein of high biological value, especially polyunsaturated fatty acids omega-3 and omega-6, which provide benefits to human health. In this sense, the fishing industry is developing several alternative technologies, in order to increase the ability to not only meet the demand for differentiated products, but also the trend in the search for healthy foods with high nutritional value, meeting the nutritional needs. Therefore this study allow the best use of this type of raw material, performing by drying of raw materials of vegetable and animal the development of formulations of the dehydrated sauce base Mullet. Microbiological analyzes of Salmonella spp., Coliforms at 45°C and Staphylococcus aureus in the formulations analyzed were within microbiological standards required by the DRC 12 January 2, 2001, noting satisfactory sanitary conditions of the product. For the physico-chemical levels were observed between 3.59% to 5.72%, 9.03% to 10.38%, 20.55% to 28.97%, 16.68% to 36.38% and 27.93% to 48.02%, respectively, for moisture, crude fat, ash, protein and carbohydrates. According to these data for the sensory evaluation carried out in different formulations, among them it was found general acceptance because all had balance between the ingredients used, thus there is no significant difference between the attributes of the tests.

Keyword: seasoning fish, mullet (Mugil brasiliensis), Quality Control.