Preparation of Marinated Oyster (Crassostrea Gasar) Physical Characteristics and Chemical, Microbiological and Sensory.

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Oysters are excellent sources of protein, minerals, vitamins and beneficial lipids, however, its consumption in Brazil is still considered low because of their sensory characteristics. The marination is a technique applied to meat and fish, where it is added in the same solution comprising various ingredients such as acids, salts, flavorings and more. This process extends the commercial life of perishable foods improves the sensory attributes and adds value to raw materials consumed little. In view of this the aim of this study was to develop and characterize the physico-chemical, microbiological and sensory marinated oyster Crassostrea gasar. To make the product the oysters were thawed (2°C ± 1) and heavy, as well as the ingredients. They were then placed together with the marination solution in a 2:1 ratio (oyster / solution), where they remained marinate the (2 ± 1°C) for 1 hour. After the solution were removed, vacuum packed and pasteurized at 62°C / 2 minutes. According to the physico-chemical analyzes, the product showed the moisture 73.66%, the ash 1.26%, the protein 13.92%, the lipid 5.31%, 5.85% the carbohydrate, the calorie 126.87 (kcal/100g ), pH 4.52, Aw 0.97, TVB-N 9.78 (mg/100g) and the color parameters were L 61.45, a * 18.89 b * 3.45. Microbiological analyzes showed that the value of coliform was <3x10¹ MPN / g, Staphylococcus coagulase <1x10¹ CFU / g Salmonella absent and Psicotróficos <1x10¹ CFU / g. All sensory attributes were rated above 7. The results showed good acceptance and promising possibilities of marinated oyster.