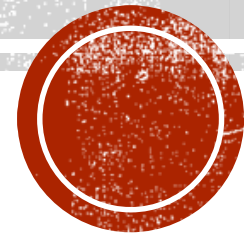


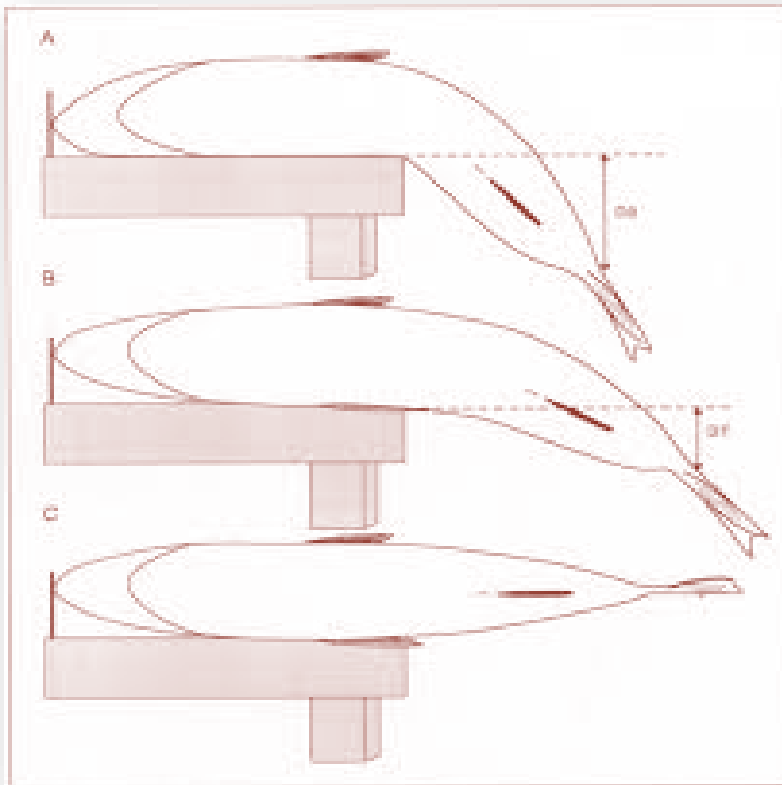
# FRESHNESS AND QUALITY CONTROL METHODS



# *Rigor mortis*

Stiffening of the joints and muscles of a body a few hours after death, usually lasting from one to four days.

- *Pre-rigor;* →
- *Rigor;* →
- *Post-rigor;* →

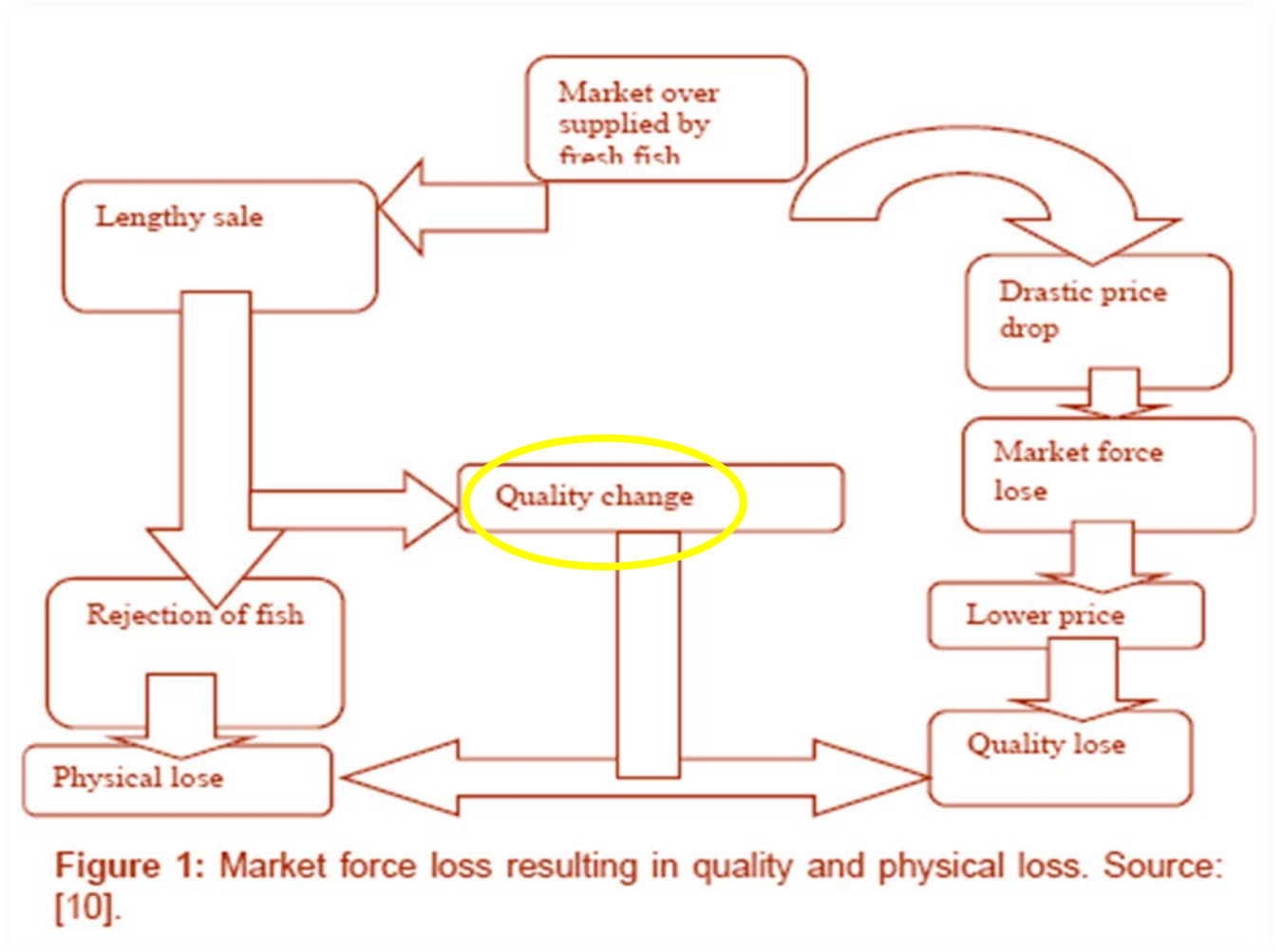


In some species the reaction can be strong, especially if the fish has not been chilled. The muscles under strain tend to contract, therefore, some of the tissue may break especially if the fish is roughly handled, leaving the flesh broken and falling apart. If the muscles are cut before or during rigor, they will contract and this way fillets from fish can shrink and acquire a somewhat rubbery texture.



# Freshness

Freshness had a great effect on the quality of fish and fishery products and consequently it also affects the last quality of the product.



# *Sensory analysis*

- Sensory analysis are defined as those wholly dependent upon the human senses perhaps aided occasionally by simple devices. All the senses with the exception of hearing are used throughout the fish industries to judge quality- sight, touch, odour and flavour. This analysis have the great advantage that human beings are very adaptable and can switch easily from for example testing odours to visual inspection for defects.

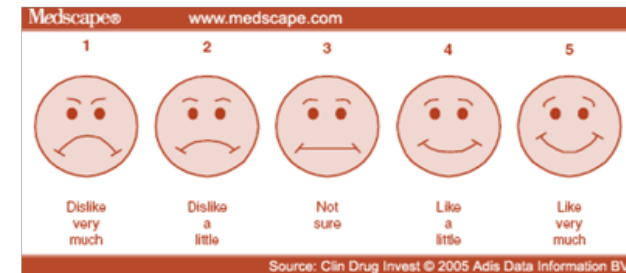




- Their main disadvantages are that their responses can vary particularly with fatigue or outside distraction, and that using people can be expensive and inconvenient.



Score/Rating	Std. Hedonic Scale
9	I like extremely
8	I like very much
7	I like moderately
6	I like slightly
5	I neither like nor dislike
4	I dislike slightly
3	I dislike moderately
2	I dislike very much
1	I dislike extremely



- For the sensory analysis, hedonic scale is used generally.



- *Gills have bright red colour*
- *Skin is bright, shining and no bleaching*
- *Peritoneum; glossy, brilliant*
- *Eyes have convex black pupil and translucent cornea*
- *Odour is fresh, strong seaweedy, shellfishy*

