

DEVELOPMENT OF A QUALITY INDEX METHOD SCHEME TO EVALUATE FRESHNESS OF TUB GURNARD (*CHELIDONICHTHYS LUCERNUS*)

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The paper describes the development of a Quality Index Method (QIM) scheme for tub gurnard (*Chelidonichthys lucernus*) and its evaluation in a shelf life study. QIM is one of the most interesting sensory methods at the moment for assessment of fish freshness. It is based on a scoring system for the evaluation of characteristic changes that occur during fish spoilage. As a result of this study, a validated QIM scheme is proposed for this species. The appearance of skin and slime, clarity and shape of the eyes, odour, colour and slime of the gills, texture and appearance of the fins are the parameters included which gave a total of 22 points. The global correlation coefficient was $R^2=0.9724$. The end of shelf life was reached at day 18-19 of storage.

References

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