GLOSSARY

Spoilage: Spoilage is the degradation of food such that the food becomes unfit for human consumption.

Fish: Fish are defined as aquatic vertebrates that use gills to obtain oxygen from water with fins consisting of a variable number of skeletal elements called fin rays.

Gutting: Gutting means removal of the viscera of the fish

Chilling the fish: Means rapid cooling of fish to 0 to -1°C, and this low temperature should be maintained.

Autolytic spoilage: Autolytic spoilage means spoilage of fish due to muscle enzymes.

Glycolysis: Glycolysis proceeds via the anaerobic pathway where the end product is lactic acid.

Belly bursting: Enzymic spoilage causes belly bursting in fish, especially during a period of high food intake.

Brown discoloration: Brown or yellow discoloration is caused by the reaction of the protein or the amino acids with product of lipid oxidation.

Microbial spoilage: Fish spoilage is mainly due the action of bacteria. Bacteria are present on the surface slime, skin, gills and intestine of fish.

Chemical spoilage: With fatty fish in particular, fat oxidation give rise to problem such as rancid flavour and odor as well as discoloration and is called chemical spoilage.

Sensory evaluation: Sensory evaluation of fish quality is the scientific discipline used to evoke, measure, analyze and interpret reactions to characteristics of food as perceived through the senses of sight, smell,

taste, touch and hearing.

Exhausting: The air and gas from the can should be removed before its sealing process. This can be done by using exhausting which minimizes the strain on the can through expansion of air during heat processing.

Salting: Salting is a process where the common salt, sodium chloride, is used as a preservative which penetrates the tissues, thus checks the bacterial growth and inactivates the enzymes.