

**Study of properties of protein hydrolysates from silver carp
(*Hypophthalmichthys molitrix* (Valenciennes, 1844)) viscera using Alcalase
enzyme**

Hakimeh Fekrandish^{1*}, Gholamreza mansouri²

1,2- Department of Fisheries, Bushehr Branch, Islamic Azad University, Bushehr, Iran.

*Corresponding author e-mail: hfekrandish@yahoo.com

Abstract

In the of protein hydrolysates from silver carp (*Hypophthalmichthys molitrix*) viscera were investigated. For this purpose, hydrolyzed proteins were produced using different present study the effect of enzymatic hydrolysis time and temperatures on the properties time and temperatures of hydrolysis and the samples were analyzed for the amounts of total protein, soluble protein, hydrolysis degree, protein solubility, capacity foam, foam stability and color parameters (brightness, redness and yellowness). According to the results, protein hydrolysates with 50°C temperature-40 min time had the higher amounts of hydrolysis degree, solubility and brightness index and hydrolysates with 50°C temperature-90 min time had the higher amounts of soluble protein, capacity foam, foam stability, redness and yellowness indexes. Generally, in terms of the higher degree of hydrolysis and the soluble protein is more suitable using protein hydrolysates with 50°C temperature-40 min time, but in terms of functional properties the hydrolysates with 50°C temperature-40 min time will be more affordable.

Keywords: protein, time, temperature, hydrolysis, functional properties, Silver carp.