

Study of the effect of pomegranate juice on the chemical, oxidative and sensory properties of marinade (*Chelon subviridis* (Valenciennes, 1835)) stored in the refrigerator

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Abstract

This study was conducted to investigate the effects of different concentrations of pomegranate juice on chemical, sensory and oxidative properties marinade of *Chelon Subviridis* during storage in a refrigerator for 100 days. The treatments included 25%, 35% and 50% of pomegranate juice and also pomegranate juice control as control. After preparing the marinade and adding various concentrations of pomegranate juice, the experiments were performed at intervals of 20 days and lasted for up to 100 days. The results showed that in the lipid oxidation indices, 50% treatment showed the lowest lipid oxidation at the end of the experiment. In terms of the index of total volatile bases nitrogen, the lowest and the best results were obtained in 35% treatment. In the pH index, 50% treatment at the end of experiment with the lowest and no significant difference with 35% treatment and also control treatment had the highest pH. In terms of sensory evaluation factors, the lowest score was obtained for control treatment and the highest overall acceptance score was 35%. At the end of the experiment, all treatments in terms of chemical, sensory and oxidative indices were in a usable state. Based on the results of this study, adding pomegranate juice to marinade *Chelon subviridis* in 35% and 50% concentrations has a favorable effect on the chemical, sensory and oxidative indices of marinade .

Keywords: Marinade pomegranate juice, *Chelon subviridis*, Chemical, sensory and oxidative properties