



## **The effect of tempura batter on sensory properties of raw and cooked breaded Kilka (*Clupeonella cultriventris*)**

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### **Abstract**

The aim of present study was investigate the effect of two different batter (simple and tempura) on the sensory properties of raw and cooked Kilka. For this purpose, fresh kilka first battered in two mentioned batters, breaded with conventional breading crumbs, cooked in sunflower oil at 180 °C for 2 min, frozen using spiral freezer (IQF) and stored at -18 °C for 4 month. To determine the sensory properties of breaded kilka, odour, taste, texture, crispiness and adhesion of batters were evaluated. Results showed significant difference in sensory properties of breaded kilka battered with simple and tempura batters and between them the products battered with tempura had higher scores in all investigated characteristics. Further study on the determination of chemical, physical and microbiological properties of breaded kilka battered with tempura is needed.

**Keywords:** *Clupeonella cultriventris*, Breaded Kilka, Tempura batter, Sensory evaluation.