



## **Effect of different fillers on some physicochemical characteristics of canned *rainbow trout* (*Oncorhynchus mykiss*)**

Noghani F.<sup>1\*</sup>; Hosseini Shokrabi S.P.<sup>2</sup>; Karimian K.<sup>2</sup>

1-Department of research aquatic Processing Research, Inland water Aquaculture Institute, Anzali, Iran.

2-Department of Fisheries, Islamic Azad University, Science and Research Branch, Tehran, Iran.

\*Corresponding author's email: fnoghani@yahoo.com

### **Abstract**

The aim of this study was to investigate the effect of different filling media on some quality characteristics of *rainbow trout* canned food. For this purpose, three filling media including salt water, tomato sauce and sesame oil were used. After three months of storage at room temperature, the results showed that the highest amount of free fatty acids (FFA) in tomato sauce treatment ( $0.93 \pm 0.03\%$  oleic acid) and the highest amount of TBA in salt water treatment ( $0.131 \pm 0.003$  mg of malonaldehyde / kg of meat) was recorded ( $P < 0.05$ ). According to the results of this study, tomato sauce is recommended as the best filling medium in canned salmon.

**Keywords:** Filler media, physicochemical properties, Rainbow trout