



## **Extension of fish sausage shelf-life adding green capsicum essence**

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### **Abstract**

In this study, the antioxidant effect green capsicum essence was investigated for qualitative evaluation Silver Carp fish sausage duration at the refrigerator. The essence used extracted from green capsicum and antioxidant properties was determined by tests to measure of phenolic compounds and 2-diphenyl-1-picrylhydrazyl (DPPH). The essential oil extracted in three concentrations of 0, 2%, and 4% was added to fish sausage samples. Samples were stored at  $4\pm 1$  °C for 30 days and were performed chemical tests (pH, TBA, and TVN) and microbial assessment (TVC and PTC) at 5-day intervals for 30 days in 3 replications. The test results, which were examined by SPSS 22 software, it has been shown to have a positive effect of green capsicum essential oil on the shelf- life of silver carp fish sausage and the shelf life was up to 25, 15, 10 respectively, in treatments of 4, 2 and 0%, the essential oil of green capsicum.

**Keywords:** Fish sausage, essence, green capsicum, shelf-life, essential oil