

The effect of coating of sodium caseinate containing *Anthemis tinctoria* extract on peroxide value in Rainbow Trout fillet during storage in refrigerator

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Abstract

In this research, the effect of oral coating of sodium caseinate with *Anthemis tinctoria* extract on peroxide value in Rainbow Trout fillet during freezing period was investigated. Three cases of sodium caseinate without extract of *Anthemis tinctoria* and sodium caseinate containing 2 doses of extract of 1% and 2% *Anthemis tinctoria* were prepared and Rainbow Trout fillet was submerged. After drying and coating on Rainbow Trout, they were stored in a refrigerator for 12 days and periodically measured the peroxide value (PV) index at four intervals. The results showed that the use of sodium caseinate coating improves the shelf life of salmon fillet during storage in the refrigerator by improving the oxidative degradation index, and, on the other hand, enriching the caseinat sodium coating with 2% *Anthemis tinctoria* extract significantly Factor reduction was measured and had the most effect on increasing the shelf life of Rainbow Trout fillet at the end of the storage period of the samples in the refrigerator.

Keywords: Sodium caseinate, *Anthemis tinctoria*, *Rainbow Trout*, Peroxide