The effect of coating of sodium caseinate containing *Anthemis tinctoria* extract on TVN index changes 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 the indicator of Rainbow Trout nitrogen compounds was investigated during storage in a refrigerator. 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 kept in a refrigerator for 12 days and the TVN was measured at intervals of four days. The results showed that the use of sodium caseinate coating improves the shelf life of Rainbow Trout fillet during storage in the refrigerator by improving the TVN index, and, on the other hand, enriching the caseinat sodium coating with 2% *Anthemis tinctoria* extract significantly

reduced the factor Was evaluated 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, TVN