

Propriétés gélifiantes des protéines myofibrillaires du poisson (surimi). L'exemple du Tacaud (*Trisopterus luscus*)



Surimi is a Japanese term referring to minced and thoroughly washed fish meat. Quality of surimi is determined by its ability to form a firm and elastic gel after heat treatment. The parameters affecting this property are : fish species, storage before further processing (refrigeration, icing, freezing), addition of cryoprotectors limiting the protein denaturation during freeze storage, addition of texturing agent such as starch and egg white. The effects of some of these parameters have been studied on Whiting-pout surimi (*Trisopterus Luscus*). Water content of surimi has a great influence on kamaloko quality. Increase in starch and egg white concentration does not improve gel quality in terms of rigidity and cohesiveness. A ten day storage of whiting-pout on ice, doesn't impair surimi ability to form a firm and elastic gel.

Auteurs du document : Verrez-bagnis, Veronique, Chopin, Christine, Han Ching, Lucay

Obtenir le document : Lavoisier

Date : 1988-01

Format : text/xml

Source : Les cahiers de l'ENS.BANA (Lavoisier), 1988-01 , N. 6 , P. 137-156

Langue : Inconnu

Droits d'utilisation : 1988 Lavoisier, info:eu-repo/semantics/openAccess, restricted use

Télécharger les documents : <https://archimer.ifremer.fr/doc/00057/16808/14268.pdf>

<https://archimer.ifremer.fr/doc/00057/16808/>

Permalien : <https://www.documentation.eauetbiodiversite.fr/notice/proprietes-gelifiantes-des-proteines-myofibrillaires-du-poisson-surimi-l-exemple-du-tacaud-trisoptero0>