Title Soft-Shell Crab Post-Harvest Handling

Author Nongnuch Raksakulthai, Savaminee Teerawut and Mayuree Chaiyawat

Citation Agricultural Science Journal, Vol. 37 No.2 (Suppl.) 2006. p 270-274

Keyword Soft-shell crab; post-harvest handling

Abstract

Soft-shell crabs have a high market potential; however, the industry has encountered post-harvest storage problems regarding firmness, appearance and taste. The objective of this study was to compare the effectiveness of storing whole soft-shell crabs in polyethylene bags at 4°C, in ice or in ice slurry. The indicators used in the study were K-value, TVB-N, pH, moisture content, salt content, percentage of drip loss and sensory evaluation. The results showed that the K-value, TVB-N, pH and percentage of drip loss of soft-shell crabs stored at 4°C were significantly higher ($P \leq 0.05$) and sensory evaluation scores were significantly lower than those stored in ice or ice slurry. However, the moisture and salt contents were not significantly different ($P > 0.05$). It was concluded that the shelf life at 4°C was 5 days while in ice or ice slurry it was 6 days. At present, most crabbers stored their soft-shell crab in clear plastic containers with lids sealed with staples which allows water to flow inside. Therefore, it is recommended to store soft-shell crab in ice.