

Title Effect of chitosan coatings enriched with cinnamon oil on the quality of refrigerated rainbow trout

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Abstract

The effects of a chitosan (Ch) coating enriched with cinnamon oil (Ch + C) on quality of rainbow trout (*Oncorhynchus mykiss*) during refrigerated storage (4 ± 1 °C) were examined over a period of 16 days. A solution of Ch (2%, w/v) and Ch + C (2%, w/v Ch + 1.5%, v/v C) was used for the coating. The control and the coated fish samples were analysed periodically for microbiological (total viable count, psychrotrophic count), chemical (TVB-N, PV, TBA), and sensory (raw and cooked fish) characteristics. The results indicated that the effect of the Ch + C coating on the fish samples was to enable the good quality characteristics to be retained longer and to extend the shelf life during the refrigerated storage.