

Title Quality assurance of raw fish based on HACCP concept
Author Naoko Hamada-Sato, Kazushige Usui, Takeshi Kobayashi, Chiaki Imada and Etsuo Watanabe
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Abstract

Now, raw fish "sashimi" is becoming popular in other countries. It is well known that temperature control is the most important for the preservation of raw fish. It is also important to predict the remaining days of the validity as sashimi. It was revealed that the quality of raw fish and the remaining days of the validity as "sashimi" could be estimated simply and rapidly based on K_1 value. Judging from the concept of HACCP, it is apparent that the quality estimation of raw fish based on K_1 value is better than that based on histamine content. It was also suggested that the fish freshness is able to be estimated from the temperature history of fish.

K_1 value represents the ratio (%) of the total amount of inosine (HxR) and hypoxanthine (Hx) to that of IMP, HxR and Hx.