

Title            Microbiological changes and its correlation with quality indices during aerobic iced storage of sea salmon (*Pseudoperca semifasciata*)

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### **Abstract**

*Pseudomonas* spp. and *Shewanella putrefaciens* were the dominant bacteria during the ice stored period. Among the specific spoilage organisms (SSO), *S. putrefaciens* was identified as the most dominant spoilage bacterium, followed by *Aeromonas* spp. A good correlation ( $r=0.9829$ ) between  $\log_{10}$  counts of SSO bacteria and total volatile bases (TVB) was observed in this study, while trimethylamine (TMA) increased more slowly along the storage. According to microbial changes, TBV (35 mg nitrogen/ 100 g sample), TMA (15.75 mg nitrogen/100 g sample), pH (7.2) and alteration of general organoleptic characteristics, the shelf life of sea salmon stored in ice at 0 °C was considered less than 10 days.