

The influence of frozen and canned storage on the chemical freshness parameters, determined in golden kingclip (*Genypterus blacodes*)

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Changes in pH, total volatile basic nitrogen (TVB-N) and K-value were determined in golden kingclip species (*Genypterus blacodes*) frozen and stored at -18°C and -30°C for 6 months and golden kingclip canned fish in two different filling media. In frozen fish, pH values ranged from 6.4 to 6.8 and TVB-N varied from 8 to 14 mg of N/100 g. In canned fish, pH values varied from 6.5 to 7.0 and TVB-N from 9 to 22 mg of N/100 g. In frozen fish, the K-value was the most demanding index for determining freshness, namely, below 20%, while in canned fish it varied from 8% to 55%. © 2005 Akadémiai Kiadó.