

# Influence of frozen and canned storage on the parameters of color, texture and thermal stability of golden kinglip (*Genypterus blacodes*) Influencia del congelado y enlatado sobre las propiedades del color, textura y estabilidad térmica de congrio dorado (

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Changes in color, texture and thermal stability were determined for the golden kinglip species (*Genypterus blacodes*) frozen and stored at  $-18\text{ }^{\circ}\text{C}$  and  $-30\text{ }^{\circ}\text{C}$  for 6 months. In golden kinglip canned fish, these parameters were measured after 3 months of storage in two different filling media. In frozen and canned fish, color parameters did not increase significantly in L, a, b values ( $p > 0.05$ ). Compression strength measurements gave for the frozen fish values of 82.5 N to 124.9 N. Furthermore it was observed a decrease on the elasticity module through the time, being determined an initial value of  $29.1\text{ N/cm}^2$  and a final of  $22.1\text{ N/cm}^2$ . In canned samples a great increase on the golden kinglip was observed being measured, values between 59.5 to  $675\text{ N/cm}^2$ . The compression strength increased from 29.9 to  $53.4\text{ N/cm}^2$  to  $\text{N/cm}^2$ . In the determination of "dripping" (exudates by pressure) the greater change on "dripping" was observed during the first month of frozen, being subsequently appreciated a