

Biochemical, physicochemical and functional characterization of turbot (Scophthalmus maximus). Study of the changes occurring during the 4°C storage  
Caracterización bioquímica, fisicoquímica y funcional de turbot (Scophthalmus maximus) y estudio de sus mo

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The turbot (*Scophthalmus maximus*) is a kind of flatfish that is well adapted to intensive farm culture. After the harvest it is necessary to know the physicochemical, biochemical and technological properties and if during the refrigerated storage, changes of these properties are developed. The main objective of the study was the assessment of the proximal composition, the biochemical, physicochemical and functional properties, and how they are influenced during the 16 days storage at 4°C. Parameters such as centesimal composition, PAGE-SDS, and protein thermal stability through a DSC were carried out. pH, total volatile base-nitrogen (TVBN) dripping, texture, holding water capacity (WHC), emulsification (EC) and gelification (GC) were also determined. Results for the proximal composition were: humidity 76,3%; fat content 2,71%; proteins 19,6%; and ashes 1,3%. Two different thermal transitions at 47,5°C (myosin) and 76,9°C (actin) were observed. The PAGE-SDS showed profiles correspondin