

1 探討鯖魚在不同包裝及加工其一般組成及儲藏期間之影響

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3 一、前言

4 二、調氣包裝和真空包裝對醃漬及鹽漬之大西洋鯖魚化學和理化參數的影響

5 三、探討阿拉伯樹膠塗層和真空包裝對印度鯖魚冷藏特性的影響

6 四、真空包裝和薄荷萃取物處理對冷藏印度鯖魚生化、感官和微生物變化的影響

7 五、結論

8 摘要

9 由於大氣中氧氣的化學作用和好氧性腐敗菌的生長，魚肉是最容易腐爛的食
10 品之一，其保存受到空氣的限制。調氣包裝（Modified Atmosphere Packaging；
11 MAP）和真空包裝（Vacuum Packaging；VP）以及冷藏溫度已成為日益流行的
12 保鮮技術，且在原料和加工產品的儲存、配送和銷售方面帶來重大變化，MAP和
13 VP可讓保存期和感官品質的改善。在 $4\pm 1^{\circ}\text{C}$ 下MAP（40%CO₂ + 60%N₂）和VP儲
14 存50天中，通過物理化學分析鯖魚的品質試驗評估。結果表示MAP中的醃製鯖魚
15 與在VP中的鯖魚相比，可延長保存期限。

16 從天然來源如種子，樹木分泌物和微生物獲得的膠聚合物被認為是可食用塗
17 層的良好試劑。在去內臟的鯖魚中真空包裝樣品（Vacuum Packaging VP）和一
18 般聚乙烯袋（Conventional Polyethylene pouches；CP）樣品相比，塗有阿拉伯樹
19 膠（Coating with Gum arabic；GC）的有顯著延緩脂肪氧化過程。研究確定了阿
20 拉伯樹膠可食用塗層的潛力，以提高印度鯖魚的品質，並延長冷藏期間的儲存。

21 薄荷提取物和精油具有潛在的抗氧化和抗菌活性。以定期分析冷藏鯖魚的生
22 物化學、總生菌數和感官品質。與在真空（Control Vacuum Packaging；CVP）和
23 一般空氣包裝（Control Air Packaging；CAP）相比，經薄荷萃取物(用 0.5%（w /
24 v）薄荷萃取物的溶液浸泡 30 分鐘)和真空包裝的（Mint Extract treated Vacuum
25 Packed；MEVP）處理，魚肉具有顯著較低的總揮發性鹽基態氮和三甲胺氮。根
26 據感官品評，印度鯖魚於 0-2°C 的保存期分別為 CAP 組 13 天、CVP 組 16 天和
27 MEVP 組 21 天。研究表明，真空包裝和薄荷提取物處理的組合可能是一種很有
28 前途的技術，可以提高冷藏儲存的鯖魚品質。

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