QUALITY EVALUATION OF NEW FISH PRESERVES IN "NEPTUNE CHERRY" SAUCE

I. Ditrich, Y. Marchenko

The possibility of getting new fish preserves in cherry sauce «Neptune Cherry», which has high biological value and unique consumer properties: color and taste, by the addition of plant material such as fruit juice cherries. Plant ingredient, which is the main component of the sauce, was elected by geographic accessibility, consumer properties and chemical composition for reference data. The optimum concentration of solids in cherry juice for provision of harmonic organoleptic properties to preserve is determined. Results of the assessment show that fish preserves in cherry sauce containing 11% solids in cherry juice possess the best organoleptic quality. Samples of the new product carried out through the evaluation of organoleptic characteristics of new fish preserves in cherry sauce «Neptune Cherry» is developed by the five-point scale. Physical and chemical characteristics qualities are specified.

Keywords: fish preserves, cherry sauce, pacific herring of reduced commodity values, cherry juice, organoleptic characteristics, physical and chemical quality characteristics.