



## ANISAKIASIS OF FISH PRODUCTS AND ITS SANITARY CHARACTERISTICS

Tatyana V. Shevchuk<sup>1✉</sup>

*Vinnitsa National Agrarian University, 3, Sunny str., Vinnitsa, 21008, Ukraine*

*✉Tatjana.Melnikova@ukr.net*

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**ABSTRACT**

The article is devoted to the study of the defeat of fish products (Atlantic herring (*Clupea harengus*) with fresh-frozen, salted, pickled and smoked) parasitic nematodes *Anisakis simplex*. It was noted that for the period from 2015 to 2018, the rate of invasion by this parasite increased from 9.2 to 54.4%. It was experimentally established that fish of various culinary processing had different degrees of helminth damage. The most anisoid larvae were in pickled herring, and least of all - in smoked. It is obvious that the established differences in digital data are associated not only with the type of culinary processing, but with the observance of sanitary standards for the storage of fish raw materials and finished products. Removing the viscera from the fish carcass and observing the thermal regime significantly reduce the level of invasion.

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