



**CHEMICAL AND MICROBIOLOGICAL QUALITY DURING STORAGE:
HALF-DRIED SALTED ROUND SCAD (*DECAPTERUS MARUADSI*)**

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ABSTRACT

Half-dried salted round scad can be stored for only a short time due to high-moisture content. The objective of this study was to evaluate the quality changes during storage under 3 packaging; air (T1), vacuum (T2), and air with oxygen absorber (T3). Moisture content, pH, TVB value, TMA value, TBA value, total viable count as well as yeast and mold of half-dried salted round scad significantly increased along with the longer storage time ($p < 0.05$). The vacuum packaging had the lowest effect on the quality changes of half-dried salted round scad. When stored at room temperature (30 ± 2 °C) half-dried salted round scad gained higher amounts of yeast and mold than the standard of TISI. On day 15 of storage, yeast and mold of the sample were 6.4×10^2 CFU/g. When stored under chilling condition (4 ± 1 °C) for 30 days, half-dried salted round scad gained higher TMA value as well as yeast and mold values than the standard of TISI at 11.48 mg/100 g and 5.2×10^2 CFU/g, respectively. Therefore, the shelf life of half-dried salted round scad packed under vacuum condition were 10 and 25 days for samples stored at room temperature and cold storage, respectively.