

## DEPTH EFFECT ON QUALITY CHARACTERISTICS OF TRADITIONAL SALTED-RIPENED ANCHOVY (*ENGRAULIS ENCRASICOLUS*) TAKEN FROM DIFFERENT PARTS OF THE SAME BARREL

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### ABSTRACT

Samples from different depths of the same barrel of traditionally-produced salted anchovies (*Engraulis encrasicolus*) were assessed in terms of approximate composition, physicochemical, microbial and sensory attributes, underlining a new concept of “depth effect”.

All samples showed low protein content, high levels of ash and salt, and a wide variation in moisture, total lipids, and dry matter contents. Saturated fatty acids were the most prevalent in all samples. Polyunsaturated fatty acids increased as depth increased. Zinc (Zn) was the main mineral noticed in all samples, followed by iron (Fe).

Microbiological analysis revealed a gradual increase in halophilic bacterial count from the surface to the bottom of the barrel. In terms of organoleptic properties, all samples were rated as regular, corresponding to a semi-ripened product. There was a depth effect on the overall quality characteristics of the fish, mainly related to the effect of pressure on the anchovy salting and ripening process.

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