



**BASIC QUALITY CRITERIA AND SHELF LIFE OF HOT SMOKED
ANTALYA BARB (*CAPOETA ANTALYENSIS*)**

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ABSTRACT

In this study, the hot smoking process and storage time of *C. antalyensis* was examined. The moisture, protein, ash, and fat content of fresh raw fish was $76.52 \pm 0.43\%$, $17.29 \pm 0.05\%$, $1.90 \pm 0.29\%$, and $1.73 \pm 0.13\%$, respectively. The changes in the findings of the smoked samples compared to the raw fresh sample were found to be significant ($p < 0.5$). During the study, TVB-N, TBA and pH findings changed. The TVB-N value was $35.04 \pm 0.77 \text{ mg}/100\text{g}$ on the day 91st, and the TBA value was $9.11 \pm 0.65 \mu\text{g MDA}/\text{g}$ on the day 70th. The pH values obtained as 6.8 on the day 49th, and 7.0 on the day 91st. An average score of 1.90 ± 0.46 was obtained for the odor criterion on the day 56th. On the day 35th, the Total Plate Count (TPC) was $6.30 \pm 0.00 \text{ log cfu}/\text{g}$, and the Total Psychrophilic Bacteria count was $6.43 \pm 0.15 \text{ log cfu}/\text{g}$. The total number of yeast-mold was determined as $7.15 \pm 0.15 \text{ log cfu}/\text{g}$ on the day 42nd. In the analysis of *C. antalyensis*, 27 different fatty acids were determined. Of the saturated fatty acids (SFA), C16:0 had the highest value. It was determined that the species can be processed by the hot smoking method, by nutrient content, and by the sensory taste appreciated.