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THE DEGREE OF RESIDUAL INVASION AFTER INFECTION WITH ANISAKIASIS FISH OF VARIOUS CULINARY PROCESSING

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ABSTRACT

The article presents the results of the study of the degree of residual invasion after infection with anisakiasis of herring *(Clupea harenqus* and *Alosa immaculate)* in various culinary processes and places of catch. During the experiment, the largest extent of the invasion was detected in marinated herring. The intensity of invasion with anisakis in marinated samples exceeded smoked products five times. A similar tendency of parasitic lesion was observed during autopsy. Most of the larvae were found in the abdominal cavity of pickled fish, and the least - in smoked fish. Smoked fish had the largest number of parasites in the wall of the abdominal cavity. In our opinion, the level of damage by fish parasites depends on a complex of external and internal factors. The type of culinary processing affects the intensity of the invasion. The intensity and localization of larvae of anisakis is significantly reduced after removal of the intestines from the fish.