



**SOME QUALITATIVE PROPERTIES OF COMMON CARP (*CYPRINUS CARPIO*, L. 1758) FROM DIFFERENT AQUATIC ENVIRONMENT IN N. MACEDONIA**

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**ABSTRACT**

The main purpose of this study was to consider some qualitative properties of farmed and wild common carp (*Cyprinus carpio*, L. 1758) from waters in N. Macedonia. The qualitative properties of the common carp were established by determination of the chemical composition of the fish meat, the energy value of meat, and the microbiological analysis for the total number of microorganisms on fish skin and presence of *Salmonella* sp. and *Listeria monocytogenes*. The results obtained during the examination of the chemical composition of the common carp meat from the aquaculture shown the mean value of 71.27 % water, 19.98 % proteins, 4.23 % fats and 0.98 % ash. The results of the common carp meat from open waters were as follows: 76.03 % water, 10.02 % proteins, 2.92 % fats, and 1.06 % ash. The differences in the values of fat content between fish meat from aquaculture and open waters carp are statistically significant on level ( $p < 0.05$ ). The differences in the values of protein content are statistically significant on level ( $p > 0.05$ ). The significantly higher energy value is established in the common carp meat from aquaculture (507.817 kJ/100 gr) compared to the meat from open waters (285.706 kJ/100 gr), as a result of significantly higher values of fat and protein content in aquaculture common carp.

Such results for examined qualitative parameters in cultivated and autochthonous common carp from N. Macedonia are the first published results for our country.