

## A study on the shelf life of commercially important species purchased from Suva fish market using different sensory schemes suitable for the south pacific region

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Little information is known regarding the quality and shelf life of fish stored in ice in the South Pacific Region. For determining shelf life there are three important areas to look at i.e. sensory, chemical, and biochemical. This investigation concentrated on the sensory aspect of determining shelf life following the three international schemes such as Torry Research Scheme, EU scheme and QIM method. In order to determine the most common species, a survey was done through questionnaire form from different stakeholders. From this survey, four commercially important species were found namely; Indian Mackerel (*Rastrelliger kanagurta*), White snapper (*Pristipomoides typus*), Grey Mullet (*Mugil cephalus*) and Dash dot goat fish (*Parupeneus barberinus*). Results from the first experiment showed that due to fluctuating temperature it had contributed towards quick spoilage of fish. Hence, a second experiment was carried out to ensure maintenance of constant temperature within the box. It was noted from the result of this study that Torry scheme was the most suitable scheme in determining the shelf life of fish. In addition due to species variation result from this study also showed that Dash dot goat fish tend to be having longer shelf life in ice storage. A new sensory scheme was developed for the South Pacific Region.

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