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## **Improving the quality of catfish burger by adding *Zataria multiflora* Boiss. essential oil**

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Essential oils are becoming increasingly popular in recent years as naturally occurring antioxidant and antimicrobial agents. For this reason, the present study aimed to investigate the effect of addition of different concentrations (0.2, 0.4%) of *Zataria multiflora* Boiss. Essential Oil (ZMEO) on the quality of catfish burger during storage at 4 °C. The obtained results indicated that the best sensory quality was attained at the highest ZMEO concentration (0.4) compared to the control samples. The storage time significantly affected the TBA (thiobarbituric acid) values, as treated samples with ZMEO showed lower values of TBA compared with the control samples. Regarding microbial load, samples treated with 0.2 and 0.4% of ZMEO revealed significant reduction at 9<sup>th</sup> day of storage as compared with the control samples.

### **Biography**

Ozlem Emir Coban, is a Associate Professor in Faculty of Fisheries at Firat University. Completed her PhD in Department of Fish Processing Technology, Faculty of Fisheries, Firat University, Elazig, Turkey. She holds an Editorial Board Memberships in 17 scientific international journals.

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