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Abstract. The quality index method (QIM) is a leading method of assessing the freshness (and thus quality) of seafood that is based on relatively few sensory attributes considered relevant. These characteristics are scored using a 0 to 3

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demerit points' scale, the sum of which is designated the quality index (QI) and quantifies the specimens' lack of freshness.

Sensory evaluation of seafood freshness using the quality ...

The quality index method (QIM) is a leading method of

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practical methods of
assessing, measuring,
and predicting the

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summarises information on freshness, quality and safety in seafood. Information included primarily originates from EU-funded projects [Predictive modelling of shelf life of fish and meat products, AIR2 CT93 1251; Evaluation of fish freshness, AIR3 CT94 2283; Spoilage and safety of cold smoked

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FRESHNESS, QUALITY AND SAFETY IN SEAFOODS

Determination and prediction of seafood quality is a hot topic because of the increase in international markets for fresh fish products and the growing aquaculture industry.

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More fish is being transported long distances than ever before, and means of evaluating freshness are required to help predict end-user quality.

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Freshness Quality (Food
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The freshness quality of
a particular seafood
refers to the degree of

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excellence of that
seafood. That degree of
excellence must refer to
all sensory variables
(appearance, texture,
odour and flavour)
normally associated
with seafood.

Freshness quality of
seafoods: a review |

SpringerLink

The methods for
evaluation of fresh fish

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quality may be conveniently divided into two categories: sensory and instrumental. Since the consumer is the ultimate judge of quality, most chemical or instrumental methods must be correlated with sensory evaluation before being used in the laboratory.

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Quality and quality
changes in fresh fish - 8.
Assessment ...

METHODS OF QUALITY

ASSESSMENT OF
FISH The methods for
evaluation of fresh fish
quality may be
conveniently divided
into two categories.

They are: Sensory
method of quality
assessment Non-sensory

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or instrumental method
of quality assessment
SENSORY METHOD
Sensory evaluation is
one of the most
important methods for
assessing freshness and
quality in the fishing
sector and in fish-
inspection services.

METHODS OF
QUALITY
ASSESSMENT OF

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Freshness
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Summerfield Books

Recently, the growing interest of consumers in food quality and safety issues has contributed to the increasing demand for sensitive and rapid analytical technologies. Several traditional physicochemical,

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textural, sensory, and electrical methods have been used to evaluate freshness and authentication of fish and other seafood products.

Quality evaluation of fish and other seafood by ...

The technology consists in the development of prediction/calibration

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models by a portable device for the analysis of the quality and traceability of the final product for the seafood industry. Technology Description. The technique proposed is a portable near infrared spectroscopy (NIRS) device for the on-line evaluation of seafood quality. The instrument works in real time

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without sample preparation and allows an easy and cheap assessment of raw and processes materials.

Technology Device for the On-Line Evaluation of Shelf Life

...

Sensory evaluation is one of the most important methods for assessing freshness and quality in the fishing

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sector and in fish-
inspection services.

Sensory methods
performed in a proper
way are a rapid and
accurate tool providing
unique information
about the food (Hyldig
et al. 2007).

Quality Index Method
(QIM) to assess the
freshness and ...

Jun-Hu Cheng, Da-Wen

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Sun, Xin-An Zeng, Dan Liu, Recent Advances in Methods and Techniques for Freshness Quality Determination and Evaluation of Fish and Fish Fillets: A Review, Critical Reviews in Food Science and Nutrition, 10.1080/10408398.2013.769934, 55, 7, (1012-1225), (2015).

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