

ABSTRACT

The first part of investigation aimed to evaluate the quality of imported fish and fish products sells in Cairo and Giza supper markets included imported (Sardine ,Mackerel, Sardinella , minced fish burger and breaded shrimp).Hundred and fifty samples ;30 of each species were subjected to chemical and bacteriological examinations.

The second part of the study was planned to evaluated the sensory and chemical changes that had occurred during freezing storage of freshly newly caught fish (Mackerel and Sardine) Which experimentally stored at-18 c for six months with fluctuation in temperature among period of storage .

The experimentally stored fishes were examined periodically at zero time (the first day of freezing) ,end of third month and end of six month of storage period organoleptically and chemically for validity for human consumption.

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