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Determination of Shelf-Life of *Lakerda* (Salted Atlantic Bonito) Stored at 4°C

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Abstract: The aim of this work was to determine the shelf life of *lakerda* (salted bonito), which is traditionally manufactured salted fish products and also very popular dishes in Turkey. Bonitos (*Sarda sarda*) were dry salted for 21 day at +4°C, ratio of fish to salt as 6:1 by weight. Salted fish remained in the liquid pickle formed by salt and the liquid extracted from the fish. After 21 days ripening period salted products were put in glass jars, fillet sunflower oil, and stored +4°C. In order to determine of shelf life monthly samples were taken for sensorial, physico-chemical and microbial analysis. The obtained results show that shelf life of *lakerda* were determined 7 months.

Keywords: *Sarda sarda*, dry salting, *lakerda*, shelf life.

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