

Thesis title	A Study on Qualities of Surimi form <i>Tilapia nilotica</i>
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ABSTRACT

A study on qualities of surimi from *Tilapia nilotica* was aimed for a commercial production . Experiments were carried on protein analysis by gel electrophoresis and determination of myosin contents . The results showed that myosin content was 24.29-29.22 percent of flesh meat . The qualities of myosin and actin showed no changes during ice storage . Gel strength of surimi from *Tilapia* stored in ice was reduced when storage was prolonged for 4 days .

The investigation of factors affecting qualities of surimi showed that the gel strength was maximum when sodium chloride at 0.4 percent was used in leaching water . The ratio of fish meat to rinsing water at 1:4 gave the highest gel strength . Sex of fish had no effect on surimi qualities . Gel strength of big fish was higher than that of a smaller one. The yield of surimi was affected by many factors. The higher ratio of rinsing water to fish meat reduced the surimi yield . Fish of medium size (350-550 gm) gave the higher yield than other sizes . Storage of fish in ice longer than 4 days gave the lower yield . The salt concentration in leaching water had no effect on surimi yield . The cost of surimi was 159 bath / Kg .