

THE CHANGES OF CARP FRESHNESS DURING STORAGE^{*)}

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ABSTRACT

The aim of this research was to determine the changes of carp freshness using chemical and physico-chemical methods. Carp was caught from several fish cultures and fishing places in Semarang district with carp size 400 to 500 g. During storage in room temperature ($29^{\circ}\text{C} \pm 1$) and cold temperature ($10^{\circ}\text{C} \pm 1$) the carp freshness was measured using K value, ORP and pH methods. The method used in this research was descriptive explorative laboratory experiment. During storage in two different temperatures, K value on carp increased to maximum then decreased afterward. In room temperature ORP on carp decreased until the end of storage, however on initial storage in cold temperature ORP on carp increased then decreased until the end of storage. During storage pH on carp were inversely with ORP.

Keywords: Fish freshness, Carp, K value, ORP, pH

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