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NUCLEOTIDE DEGRADATION PRODUCTS, TOTAL VOLATILE BASIC NITROGEN, SENSORY AND MICROBIOLOGICAL QUALITY OF NILE PERCH (LATES NILOTICUS) FILLETS UNDER CHILLED STORAGE

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Abstract: Degradation products of adenosine nucleotide and total volatile basic nitrogen (TVBN) concentration provide means of ascertaining freshness of commercial fish products. A complementary sensory analysis has also been adopted by export markets for assessing the quality of fresh fish. Nucleotide breakdown products and TVBN was determined in fresh fillets from beach seined and gill netted Nile perch, a highly commercialized freshwater fish from Lake Victoria (Uganda), under chilled storage. Microbiological and sensory qualities were also evaluated. Total plate and Pseudomonas spp. counts positively correlated with TVBN. Basing on sensory, microbiological and biochemical attributes of the fillets, shelf-life of gill netted Nile perch was lower (13 days) than that of the beach seined (17 days). Fillets of beach seined Nile perch have a better keeping quality than that of the gill netted.

Keywords: *Nile perch, nucleotides, TVBN, microbiological, sensory, quality*

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