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Thesis Title	The storage life of mackerel fish products		
Year	Jun-1979		
Abstract	<p>The storage life of smoked fish products processed from mackerel was assessed by microbiological, sensory and comical methods. Three types of fish assuages were used, and the storage life found to be less than 15 days at 5C. the storage life would depend significantly on the quality of the raw marital, handling and processing method and storage temperature. At 5C, the residual storage life of two types of smoked mackerel fillets was found to be three weeks while the same products at -15c had a longer storage life the residual storage life for the other product was a few days at both temperatures of 5c and -15c.</p> <p>The effect of oxidative rancidity on hot smoked and cold smoked mackerel, and the resultant decrease in storage life has been studied at two different temperatures, 5c and -15c. the results show that both of the products have been spoiled after three weeks of the storage at 5c, while the same products spoiled after 9 to 10 weeks at -15C.</p>		