Testing different pre-treatments and the usage of antioxidants during hydrolysis of fish protein

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Background & Methods

• Background
  – Byproducts derived from cod processing contain a variety of biomolecules with interesting properties such as peptides, enzymes, collagen and fish oil.
  – Peptides have interesting activity but there are problems regarding quality → Difficult to get products to the market

• Methods
  – Peptides from two different methods of isolated proteins
  – Four different antioxidants used
  – Hydrolysis and degree of hydrolysis
  – Chemical analysis, PV & TBARS, sensory evaluation and antioxidant measurements
Results & Conclusions

• Results
  – Antioxidants slow down oxidation during hydrolysis
  – Samples including antioxidants gave better results than standard samples

• Conclusions
  – FPH with added antioxidants are a preferable choice in terms of sensory evaluation