

Salt-cured fish

Appearance, odour, flavour and texture

Salt-cured fish

- Processing odour and processing flavour
- Often a darker or more yellowish colour
- Firm texture

Processing flavour – what is it?

- By salt-curing, water is drawn out of the fish muscle and makes it less attractive to microbes.
- Shelf life is prolonged by salt-curing
- Other chemical changes occur in the fish muscle, e.g. because of protein degradation and oxidation
- The derived chemicals give the salt-cured fish its characteristic odour and flavour, which we call processing odour and processing flavour

processing odour and flavour

Can be described with following words

- butter: butter, popcorn
- earthy: earth, mushrooms, moldy, wet wood
- TMA: trimethylamine, dried fish

Processing odour and flavour – rancidity

- Rancidity is a part of the processing flavour
- If the rancidity exceeds a certain level, the fish becomes yellowish and the processing flavour very strong.

Other odour and flavour attributes

- Processing odour and flavor is not the same as spoilage odour and flavor
- Fresh fish odour and flavor
 - Characteristic for fresh cod
 - Sweet, shellfish, metallic, algae

Light salted fish

- Fully salt-cured fish, which has been salted, stored and desalted is very different from light salted fish.
- The difference is that the salt-cured fish has a characteristic processing odour and flavour, firmer texture and is often darker.

Other attributes

- Soft – soft in first bite
- Firm – firm in first bite
- Falls into flakes when pressed
- Rubbery – elastic, returns to former shape after pressing
- Tough – while chewing, difficult to disintegrate
- Tender – while chewing, easy to disintegrate

Sensory evaluation four samples of differently processed fish



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