

APPLICATION OF MIXING INDEX (*IP*) FOR THE EVALUATION OF GEL-FORMING ABILITY IN MYOFIBRIL-PROTEIN GELS OF FISH PASTES

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ABSTRACT

*This study was aimed to evaluate the mixing process effectiveness of fish meat using a mixing index (*Ip*). Samples used were Tilapia, Oreochromis niloticus, Walleye pollack surimi, and a mixture of both. The ability of fish meat paste myofibril-protein to form gel was evaluated with a rigidity test and MHC distribution with SDS-PAGE. The results indicated that the mixing process effectiveness with salt was 3 minutes with an *Ip* close to 0. This was reflected by a rigidity value $>MHC$. Hence, this study concluded that mixing index could be used to evaluate the ability of fish meat gel formation.*

Key words : *Mixing index , rigidity, myofibril-protein, myosin heavy chain, surimi.*