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## Abstract submission

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ASEAN FOOD CONFERENCE 2011 THAILAND

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16:46 Ngày 31  
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Dear Phuong Lien

Thank you for sending paper!

On behalf of Asst.Prof.Dr.Kasem Nantachai, your abstract titled "Construction the quality assessment program for black tiger prawn (*Penaeus monodon*) stored in iced from 0 to 4oC by the quality index method (QIM)" has already been received. And I'll notify you by e-mail when the result comes out (**Notification of abstract acceptance is 1 March, 2011**). Please pay attention to it.

Best regards,

[Ấn văn bản trích dẫn]

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:: **Best regards,** ::

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# Construction the quality assessment program for black tiger prawn (*Penaeus monodon*) stored in iced from 0 to 4°C by the quality index method (QIM)

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## ABSTRACT

In Vietnam, among the seafood products, prawn (frozen and processed) is ranked the top for exporting and the black tiger prawn (*Penaeus monodon*) gets 40% of the seafood total exports. On the other hand, black tiger prawn as well as other seafood materials is easy to become spoilage, so evaluation of raw material freshness quick and accurate is very necessary in the seafood processing industry. Quality index method (QIM) is used for quality evaluation and shelf-life estimation basing on quality index (QI) that describes each sensory quality item of raw materials. QIM satisfies for the requirement of quick and accurate quality assessment and shelf-life estimation of seafood raw materials. Construction the quality assessment program of black tiger prawn is based on the creating the QI scale for the material. The studies were carried out triplicate by concern on the changes of black tiger prawn quality (40 units/kg) stored in ice at 0–1°C, 1–2°C, 2–3°C and 3–4°C from lethal until spoilage. The black tiger prawn shelf-life are determined basing on the sensory quality evaluated by scoring as the Torry scale, pH value measured by Martini pH meter, content of NH<sub>3</sub> (mg%) analyzed by Kjeldahl method, total aerobic bacteria and *E. Coli* (cfu/g) determined by colonies counting (Vietnamese standard, 5287–1994). Building up the relationship between these items and the shelf-life of the material, in addition, making up the QI scale. The results show that there is a close correlation between QI and the shelf-life of black tiger prawn. The QI scale ranges from 0 to 14, which describes the color of prawn head, body, tail and meat, appearance, texture of prawn meat and smell of uncooked prawn. The shelf-life is 10, 9, 8 and 8 days corresponding for storage temperatures mentioned above. The relationship gets the high reliability after verifying the actual and it is displayed in form of the soft-ware with clearly using direction and quick, easy applying to evaluate the quality and to estimate the shelf-life of black tiger prawn stored in ice from 0 to 4°C.

*Keywords: QIM, sensory evaluation, shelf-life, black tiger prawn, Torry scale*