

## TECHNICAL INFORMATION

### Fishform Plus as acid-based preservative

#### for the storage control of sardines under Asian conditions

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The supply of huge volumes of high quality fish meal is necessary to supply the aquaculture industry, which has been growing with around 8.8% annually since the 1950ies (FAO, 2007). Contrary to recent popular beliefs, most fish meal is produced from sustainable managed and monitored fish stocks, reducing the possibility of over-fishing (Miles, 2006). Furthermore, it was estimated that 25% of the produced fish meal world-wide comes from usage of waste from the fish processing sector (FeedInfo, 2009). However, according to an IntraFish.com report (2001), access to premium quality fish meal, without dehydration damage to proteins and / or rotting which make the final product rancid, is still limited.



**Fig. 1:** Use of Fishform Plus (KDF) as preservative on a Thai fish trawler

Current fishmeal quality in Asia is usually not comparable with high quality products from Peru or Chile. Additionally newest data from IFFO (2010) show that most of the available fishmeal from these countries is bought by Chinese customers, making the market for this animal meal even tighter.

It is therefore of high interest to utilize the available regional fishmeal resources in Asia. In order to achieve this goal the quality of local fishmeal needs to be improved. Preservatives based on acid salts may be a solution for this goal.

The present studies examined the effectiveness of a liquid acid salt, based on ADDCON's diformate technology (Fishform® Plus) as a preservative for sardines, caught in the Indian Ocean, under Asian fish storage conditions.

During the sardine preservation a storage temperature of 10°C was chosen, which reflects the situation of the South East Asian fish storage conditions on modern fishing vessels. The potassium diformate blend was added in one concentration (0.40%) next to a negative control. Samples (3 replicates) of the fish were taken after 24 h, 48 h and 72 hours storage time, for Total Volatile Nitrogen (TVN), histamine and dry matter content of fish.



TVN is often used as a criterion for the freshness of fish raw material (Haaland and Njaa, 1987). This value in the fish before processing is known as the most important quality criteria for raw industrial fish and the fishermen is paid according to the measured TVN level when landing the catch at the fishmeal factories. Levels of mainly 40 mg TVN per 100 g fish mass are regarded by the industry as limits for a good quality fish meal for instance. Furthermore biogenic amines, like Histamine (Hist.) are used as a quality criterion too. Finally, the dry matter content (DM) of fish is an important economic criterion, since it indicates how much fish meal can be produced with the fish raw material.

*Biogenic amines are formed if the bacterial degradation of protein (amino acids) has started and is therefore an important criterion for the quality of the fish too. Histamine, for instance, is formed during the bacterial degradation of Histidine, which is an essential amino acid in fish nutrition. Contamination with histamine can cause food poisoning and allergic reactions (Diel et al., 1997).*

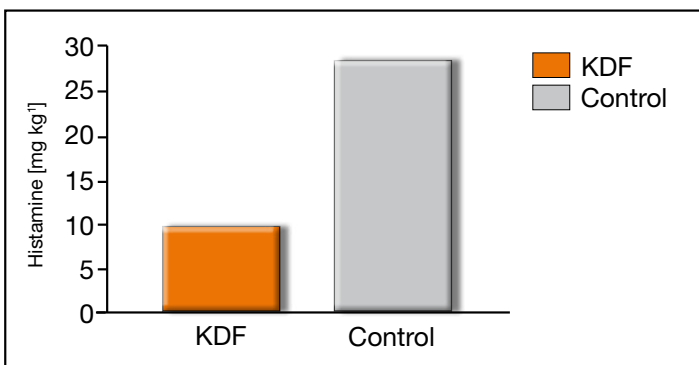
The total Volatile Nitrogen values in the negative control increased rapidly and exceeded the above mentioned 40 mg already after 48 hours at 10°C storage temperature. The fast TVN development was significantly delayed by the addition of the potassium diformate blend. After 48 h the TVN-level in the group treated with Fishform® Plus was only half compared to the negative control (see table 1).

**Table 1:** Quality parameters of sardines for fish meal production (TVN, Histamine and dry matter) stored with or without Fishform® Plus (KDF) at different storage times (at 10°C)

Storage time (h)	24		48			72	
KDF	TVN (mg/100g)	DM (%)	TVN (mg/100g)	Hist. (mg/kg)	DM (%)	TVN (mg/100g)	DM (%)
0.0%	26.0 <sup>a</sup>	24.9	59.4 <sup>b</sup>	28.0	24.3	52.4 <sup>b</sup>	26.0
0.4%	25.2 <sup>a</sup>	26.1	30.2 <sup>a</sup>	9.5	24.9	37.5 <sup>a</sup>	26.3

Values with a different superscript differ significantly ( $P < 0.05$ )

Furthermore the analysed values of histamine after 48 hours of storage in the negative control clearly prove the bacterial degradation of non-treated fish, while the amount of histamine in the fish preserved with Fishform® Plus was nearly 3 times lower – indicating an improved quality of the fish raw material.



Finally, the average dry matter content over the whole experimental period was in the non-treated fish 25.1%, while the fish preserved with Fishform® Plus had an average dry matter content of 25.8% - this is an increase in dry matter of nearly 2.8% and would lead to a more optimized fish meal production.

**Fig. 2:** Biogenic amines (Histamine) development after 48 h of storage with or without Fishform® Plus (KDF)

## Conclusion:

The determined results clearly indicate that due to the addition of Fishform® Plus the quality of the stored fish can be improved and also the amount of possible fish meal production can be increased. This seems to be a very important finding, since the higher quality of the produced fish meal will allow a more economic and sustaining use of the limited resource fish meal.

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