

On Chemical Composition and Micro flora of Salted *Schilbe Sp* during Seasonal Storage

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The present study was performed to investigate the influence of seasonal storage (average air temperatures 37°C for summer, 30°C flood & 27°C winter) on chemical composition and micro flora of salted *Schilbe sp*. Moisture, dry matter, ash, crude protein, crude fat, crude fiber, pH and mineral contents (Phosphorus, Iron, Copper, Calcium, Sodium and Potassium) were analyzed. Chemical composition was reduced after salting during the storage in the different seasons and the reduction was statistically significant ($P < 0.05$). Total viable bacteria, total *Staphylococcus sp.*, *Micrococcus sp.* and yeast-molds were also measured to examine the microbial quality during storage time. *Staphylococcus sp* was the dominant species; no yeast and mold were detected during the storage period. The total viable counts of bacteria were reduced during the storage time. Effect of seasonality on the nutritive value of the *Schilbe species* showed a significant difference, but winter season (27°C) showed a better quality of the product compared to higher degrees (i.e. at summer & autumn season respectively).

Keywords: Seasons, Nutritive value, Microflora and *Schilbe sp*.

Biography:

Egbal Osman Ahmed currently working as an Associate Professor in University of Alneelain, Faculty of Agriculture technology and Fish sciences, Khartoum-Sudan.