

## ORGANOLEPTIC CHANGES IN FISH DURING REFRIGERATION AND FROZEN STORAGE

Ramona Purgea\*

\*University of Oradea, Faculty of Environmental Protection, 26 Gen. Magheru St., 410048 Oradea; Romania, e-mail: [rpurge@yahoo.com](mailto:rpurge@yahoo.com)

### **Abstract**

*The study consisted of freshness of the raw material fish that may be achieved beside the physical chemical analyses :the biological particularities of the fish, the structure and chemical composition of the tissues, the technology of capturing and life suppression also based on the organoleptic ones :smell, colour, consistency, etc.(Eftimie V. M., 2001). Consumers around the world are more aware than ever about food safety issue and are seeking increased assurance about safety and quality of the food they eat. The cost of illness, death, and business lost due to foodborne diseases is high.*

**Key words:** *Fresh fish, frozen, refrigerated, organoleptic analyses*