



Testing different pre-treatments and the usage of antioxidants during hydrolysis of fish protein

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Background & Methods

- **Background**

- Byproducts derived from cod processing contain a variety of biomolecules with interesting properties such as peptides, enzymes, collagen and fish oil.
- Peptides have interesting activity but there are problems regarding quality → Difficult to get products to the market

- **Methods**

- Peptides from two different methods of isolated proteins
- Four different antioxidants used
- Hydrolysis and degree of hydrolysis
- Chemical analysis, PV & TBARS, sensory evaluation and antioxidant measurements





Results & Conclusions

- **Results**

- Antioxidants slow down oxidation during hydrolysis
- Samples including antioxidants gave better results than standard samples

- **Conclusions**

- FPH with added antioxidants are a preferable choice in terms of sensory evaluation

