

## Functional properties of gelatin extracted from skin of black kingfish (*Rachycentron canadus*) at 40°C

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### SUMMARY :

The utilization of waste skin from fish for production of value added by-products has attracted substantial attention. Black kingfish (*Rachycentron canadus*) is used for culinary purpose but their skin was waste part and convert into in value added product like gelatin is the good practice of post harvest management of waste utilization. In order to evaluate the waste from black kingfish as source of gelatin, the gelatin was from skin and its rheological and functional properties were examined at temperatures 40°C. The skin of Black Kingfish yielded 10.20 per cent indicating skin as an important source of gelatin production. The gel strength of gelatin skin (206.5g), viscosity (9.53 cP), melting point (21.76°C), water holding capacity (3.96 ml/g), pH (4.9), emulsifying capacity and stability (46.50%) and (28.53%), respectively obtained from extracted gelatin. The Hydroxyproline content in extracted gelatin was about (6.73mg/g). It can be concluded from the study that Black kingfish is prospective source to produce gelatin in good yield with desirable functional properties comparable to commercially available mammalian gelatin.

**KEY WORDS** : Gelatin, Black kingfish, Gel strength, Viscosity, Melting point

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