

Effect of different extraction process on skin gelatin from Talang queenfish (*Scomberoides commersonianus*)

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SUMMARY :

In the fish processing industry generated waste during filleting of Talang queenfish (*Scomberoides commersonianus*) was utilized for gelatin extraction in the present investigation. These waste materials being rich in collagen are valuable raw materials for gelatin extraction. The fish skin was used for gelatin extraction by ten different methods as described by different authors namely, Grossman and Bergman (1992), Gudmundsson and Hafsteinsson (1997), Gomez-Guillen and Montero (2001), Gimenez *et al.* (2005), Zhou and Regenstein (2005), Kolodziejaska *et al.* (2008), Liu *et al.* (2008), Rahman *et al.* (2008), Benjakul *et al.* (2009) and Barve (2012). The results of yield were varied between 4.12 to 12.83% and gel strength was varied in between 162.51 to 226.11 g. Based on the yield and gel strength of extracted gelatins, the method of Barve (2012) was found the best method. This method revealed that yield and gel strength were 12.83% and 226.11 g, respectively and found significantly different comparatively other methods.

KEY WORDS : Talang queenfish, Fish skin, Gelatin, Extraction process, Yield, Gel strength

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