



SEASONAL VARIATION OF BIOCHEMICAL AND MICROBIAL ANALYSIS OF FIVE COMMERCIALY IMPORTANT DRIED FISH

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Session: 2020-2021

**A thesis submitted in the partial fulfillment of the requirements for the degree of Master of
Science in Fishing and Post-Harvest Technology**

**Department of Fishing and Post-Harvest Technology,
Faculty of Fisheries**

**Chattogram Veterinary and Animal Sciences University
Chattogram-4225, Bangladesh**

DECEMBER 2022

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ACKNOWLEDGEMENTS

All praises are due to the Almighty Allah for blessing me with the strength, aptitude, patience and enabled me to pursue higher education and to complete the thesis for the degree of Master of Science (MS) in Fishing and Post-Harvest Technology.

First, I want to pay heartily gratitude to **Professor Dr. Dr. A.S.M Lutful Ahasan**, Vice-Chancellor, Chattogram Veterinary and Animal Sciences University (CVASU) for giving special opportunity and providing such research facilities.

I would like to pay my sincere regards and thanks to **Prof. Dr. M. Nurul Absar Khan**, Dean, Faculty of Fisheries, CVASU, who introduced master's program in the Faculty of Fisheries and provided update instrument and laboratory for conducting any kind of research.

I would like to express with great pleasure my deepest sense of gratitude, sincere appreciation, deep respect and profound indebtedness to my honored instructor and research supervisor **Dr. Mohammad Rashedul Alam**, Professor, Department of Physiology Biochemistry and Pharmacology, Faculty of Veterinary Medicine, CVASU for giving the opportunity to do research and provide invaluable guidance and continuous support. I was profoundly motivated by her dynamism, vision, honesty and inspiration. Under her guidance, it was a great pleasure and honor to work and learn.

I feel proud in expressing my regard and immense gratitude to my co-Supervisor, Associate Professor, **Dr. Md. Faisal**, Head, Department of Fishing and Post-Harvest Technology, Faculty of Fisheries, CVASU for his kind co-operation, valuable suggestions, and constructive criticism in improving the quality of the research work.

I am indebted to **Tahsin Sultana**, Assistant Professor, Department of Fishing and Post-Harvest Technology, Faculty of Fisheries, CVASU for her valuable advice, scholastic guidance, and inspiration throughout the research.

The author sincerely thanks all my senior and classmates, specially **Mahfujul Alam Mithu**, **Sharmin Jahan Shampa**, **Hasnain Mostari** and the technical staffs of the Department of Fishing and Post-Harvest Technology, CVASU for their encouragement and support during research work.

Finally, I would like to express my cordial thanks to all the academic staffs of CVASU, my loving friends and research students of the Department of Aquaculture for their active assistance during the whole study period.

At last, my heartfelt respects and thanks to my beloved parents for their ultimate understanding, inspirations, moral support, blessings, and endless love to complete this study. Thank you.

The Author

Forhadul islam

Content

CHAPTER	CONTENT	PAGE NO
	AUTHORIZATION	i
	ACKLOWLEDGEMENT	ii
	TABLE OF CONTENTS	iii-iv
	LIST OF TABLES	v
	LIST OF FIGURES	vi-vii
	LIST OF APPENDICES	viii
	LIST OF ABBREVIATION	ix
	ABSTRACT	x
Chapter I	INTRODUCTION	1-3
	1.1 Aims and Objective of the study:	3
Chapter II	Review of literature	4-21
	2.1 Production of fish and its economic significance	4
	2.2 Nutritional value of fish	4-5
	2.3 Biochemical composition of fish	5-7
	2.3.1 Proteins in fish	5
	2.3.2 lipids and omega-3 fatty acids from fish in human diet	5
	2.3.3 Moisture content of fish	5
	2.3.4 Minerals	5-6
	2.3.5. Vitamins	7
	2.4. Importance of fish processing and preservation	8
	2.5. Drying of fish	9
	2.6. Drying methods	9-11
	2.6.1 Sun drying	9
	2.6.2. Solar drying	9-10
	2.6.3. Dry using a heat pump	10
	2.6.4. Freeze-drying	10-11
	2.7. Traditional techniques for processing dried marine seafood	11
	2.8. Sun-drying of fish in Bangladesh	11-12
	2.9. Nutritive Value of dried fish	12
	2.9.1. Moisture content in dried fish	12-13
	2.9.2. Protein and amino acids in dried fish and their health benefits	13-14
	2.9.3. Lipids and fatty acids in dried fish and their health benefits	14
	2.9.4. Chemical and microbial composition of dry fish	14-15
	2.10. Classification and morphological characteries of five species:	16-20

Chapter III	MATERIALS AND METHODS	22-28
	3.1 Sampling site and sample collection	22-23
	3.2 Selection of sample	24
	3.3 Determination of proximate composition of dried fish	25-26
	3.3.1 Sample preparation	25
	3.3.2 Moisture	25
	3.3.3 Ash	25
	3.3.4 Crude protein	25
	3.3.4.1 Digestion	25-26
	3.3.4.2 Distillation	26
	3.3.4.3 Titration	26
	3.3.5 Lipid	26
	3.4 Determination of amino acid	27
	3.5 Microbial analysis of dried fish	27-28
	3.5.1 Total plate count	27
	3.5.1.1 Media preparation	27-28
	3.5.1.2 Serial dilution and sample inoculation	28
	3.6 Data analysis	28
Chapter IV	RESULT	32-46
	4.1 Proximate composition of dried fishes	32-35
	4.1.1 The Moisture content	32
	4.1.2 Protein content	33
	4.1.3. Lipid content	33-34
	4.1.4. Ash contents	34
	4.2 Biochemical analysis	36-45
	4.2.1 Amino acid analysis	36-45
	4.3 Microbial analysis	46
Chapter V	DISCUSSION	47-52
	5.1. Proximate composition analysis	47-49
	5.1.1. Moisture	47
	5.1.2. Protein	47-48
	5.1.3. Lipid	48
	5.1.4. Ash	49
	5.2. Amino acid analysis	49-52
	5.3. Microbial analysis	52
Chapter VI	CONCLUSION	53
Chapter VII	RECOMMENDATION AND FUTURE PRESPECTIVES	54
	REFERENCES	55-64
	APPENDICES	65-77
	BRIEF BIOGRAPHY	78

List of Table

Table No.	Title	Page no.
4.1	Proximate composition of five dried fish in the summer, monsoon, and winter seasons	35
4.3	Microbial analysis of five dried fish in three seasons	46

List of figures

Figure no	Name of the figure	Page no
2.10.1	<i>Pampus chinensis</i>	16
2.10.2	<i>Lepturacanthus savala</i>	17
2.10.3	<i>Harpodon nehereus</i>	18
2.10.4	<i>Pama pama</i>	19
2.10.5	<i>Setipinna phasa</i>	20
2.5	Ashadgonj dry fish market in Chattogram	21
2.6.1	Sun drying of fish	21
2.6.2	Solar drying of fish	21
3.1	Dried fish samples were gathered from the Ashadgonj dried fish area in Chattogram	23
3.2a	Dried fish of Phasa fish (<i>Setipinna phasa</i>)	24
3.2b	Dried Fish of Bombay duck (<i>Harpodon nehereus</i>)	24
3.2c	Dried Fish of Ribbon fish (<i>Lepturacanthus savala</i>)	24
3.2d	Dried Fish of Chinese silver pomfret (<i>Pampus chinensis</i>)	24
3.2e	Dried Fish of Croakers pama (<i>Pama pama</i>)	24
3.3.1	Samples preparation for proximate composition analysis	29
3.3.2	weight of sample and after heated in hot air oven to estimate the amount of moisture present.	29
3.3.3	weight of sample and after heated in muffle furnaces to estimate the amount of ash present.	29
3.3.4.2	Digestion and Distillation unit for crude protein estimation	30
3.3.4	Standard HCl was used to titrate the obtained distillate	30
3.3.5	using the Soxhlet equipment (FOOD ALYTRD40) for extraction of lipid	30
3.4	HPLC (High Performance Liquid Chromatography)	31
3.5.1.1	Media preparation	31
4.1.1	Result of Mean Moisture Content of five dry fish in three seasons	32
4.1.2	Result of Mean Protein (%) Content of five dry fish in three seasons	33
4.1.3	Result of Mean lipid Content (%) of five dry fish in three seasons	34
4.1.4	Result of Mean Ash Content (%) of five dry fish in three seasons	34
4.2.1(a)	Average mean amount of amino acid of Laitya Fish (<i>Harpodon nehereus</i>)	36
4.2.1 (i)	Retention time of laity fish (L1) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (SER) retention time of amino acid.	37

4.2.1 (ii)	Retention time of laity fish (L2) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (ASP) retention time of amino acid.	37
4.2.1 (b)	Average mean amount of amino acid of Phasa Fish (<i>Setipinna phasa</i>)	38
4.2.1(iii)	Retention time of Faissa fish (F1) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (ASP) retention time at amino acid.	39
4.2.1(iv)	Retention time of Faissa fish (F2) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (ASP) retention time at amino acid.	39
4.2.1 (c):	Average mean amount of amino acid of Poa Fish (<i>Pama pama</i>)	40
4.2.1 (v):	Retention time of Poa fish (P1) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (ASP) retention time of amino acid.	41
4.2.1 (vi):	Retention time of Poa fish (P2) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (ASP) retention time of amino acid.	41
4.2.1(d):	Average mean amount of amino acid of Rup Chanda (<i>Pampus chinensis</i>)	42
4.2.1(vii)	Retention time of Rup Chanda fish (R1) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (ASP) retention time of amino acid	43
4.2.1(viii)	Retention time of Rup Chanda fish (R1) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (ASP) retention time of amino acid.	43
4.2.1(e)	Average mean amount of amino acid of Churi Fish (<i>Lepturacanthus savala</i>)	44
4.2.1(ix)	Retention time of Churi fish (C1) amino acid analysis, red and yellow colour showing highest (PHE) and lowest (SER) retention time of amino acid.	45
4.2.1(x):	Retention time of Churi fish (C2) amino acid analysis, red and yellow colour showing highest (LEU) and lowest (ASP) retention time of amino acid.	45

List of Appendices

SL. No	Name of appendix	Page no
1	Determine Moisture content of Summer Season	65
2	Determine Moisture content of Monsoon Season	65
3	Determine Moisture content of Winter Season	66
4	Determine Ash Content of Summer Season	66
5	Determine Ash Content of Monsoon Season	67
6	Determine Ash Content of Winter Season	67
7	Determine Crude Protein Content of Summer Season	68
8	Determine Crude Protein Content of Monsoon Season	69
9	Determine Crude Protein Content of Winter Season	70
10	Determine Lipid Content of Summer Season	71
11	Determine Lipid Content of Monsoon Season	71
12	Determine Lipid Content of Winter Season	72
13	Determine Average Amino Acid (ppm) of The Five Dried Fish	72
14	Determine Amino Acid Analysis of Laitya Fish (<i>Harpodon nehereus</i>):	73
15	Determine Amino Acid Analysis of Phasa Fish (<i>Setipinna phasa</i>)	74
16	Determine Amino Acid Analysis of Poa Fish (<i>Pama pama</i>)	75
17	Determine Amino Acid Analysis of Rup Chanda (<i>Pampus chinensis</i>)	76
18	Determine Amino Acid Analysis of Churi Fish (<i>Lepturacanthus savala</i>)	77

LIST OF ABBREVIATION

<i>S. cinereus</i>	<i>Stromateus chinensis</i>
%	Percentage
AOAC	Association of Official Analytical Chemists
BMD	Bone Mineral Density
cm	centimeter
DoF	Department of Fisheries
E	East
EAA	Essential Amino Acid
EDTA	Ethylene diamine tetra acetic acid
FAO	Food and Agriculture Organization
g	Gram
gm	gram
H ₂ O	Water
H ₂ SO ₄	Sulfuric acid
HCL	Hydrochloric acid
L	Liter
mg	milligram
min	Minute
ml	Milliliter
mm	Millimeter
N	North
NaOH	Sodium hydroxide
°C	Degree celcius
PPM	parts per million
PUFA	Polyunsaturated Fatty Acid
USD	United States dollar
VLDL	Very-low-density lipoprotein

Abstract

In the present study, seasonal variations of biochemical and microbial analysis of five commercially important dried fishes were assessed in monsoon, winter and summer seasons which were collected from Asadganj dried fish market of Chattogram district. The samples were evaluated by proximate composition, biochemical and microbial aspects. In the summer seasons, proximate analysis showed that the mean value of moisture content of Chinese silver pomfret (*Pampus chinensis*), Ribbon fish (*Trichiurus haumela*), Bombay duck (*Harpodon nehereus*), Pama Croaker (*Otolithoides pama*) and Phasa (*Setipinna phasa*) were $6.83 \pm 1.83\%$, $20.17 \pm 1.83\%$, $12.67 \pm 1.0\%$, $17.33 \pm 2.50\%$ and $13.50 \pm 3.33\%$ respectively; the protein content were $66.89 \pm 3.31\%$, $68.64 \pm 1.88\%$, $68.25 \pm 0.59\%$, $62.81 \pm 0.89\%$ and $65.92 \pm 0.59\%$ respectively; the lipid content were $4.75 \pm 0.01\%$, $4.25 \pm 0.5\%$, $3.25 \pm 0.01\%$, $7.25 \pm 0.50\%$ and $9.75 \pm 0.01\%$ respectively and the ash content were $7.67 \pm 1.15\%$, $5.22 \pm 0.38\%$, $12.89 \pm 0.33\%$, $10.75 \pm 0.19\%$ and $10.44 \pm 0.19\%$ respectively. In the monsoon seasons, the moisture content were $9.50 \pm 2.83\%$, $21.33 \pm 3.5\%$, $16.67 \pm 0.66\%$, $20.50 \pm 0.83\%$ and $16.17 \pm 1.66\%$ respectively; the protein content were $65.33 \pm 1.47\%$, $70.19 \pm 2.05\%$, $67.47 \pm 0.89\%$, $63.97 \pm 0.67\%$ and $71.17 \pm 0.59\%$ respectively; the lipid content were $7.50 \pm 0.75\%$, $3.75 \pm 0.5\%$, $3.50 \pm 0.25\%$, $4.75 \pm 0.75\%$, and $6.75 \pm 0.75\%$ respectively and the ash content were $7.56 \pm 1.72\%$, $5.44 \pm 0.50\%$, $12.22 \pm 0.66\%$, $10.44 \pm 0.66\%$ and $8.56 \pm 0.75\%$. In the winter season, the moisture content were $8.67 \pm 0.19\%$, $8.30 \pm 0.87\%$, $10.17 \pm 0.69\%$, $13.3 \pm 1.17\%$ and $6.00 \pm 0.33\%$ respectively, the protein content were $68.64 \pm 0.59\%$, $77.58 \pm 1.35\%$, $68.25 \pm 2.35\%$, $66.31 \pm 1.01\%$ and $76.22 \pm 4.14\%$ respectively; the lipid content were $10.75 \pm 0.25\%$, $4.75 \pm 0.25\%$, $4.75 \pm 0.25\%$, $6.25 \pm 0.01\%$ and $5.25 \pm 0.25\%$ respectively and the ash content were $7.44 \pm 0.01\%$, $8.78 \pm 0.69\%$, $12.78 \pm 1.07\%$, $10.89 \pm 0.01\%$ and $9.89 \pm 3.45\%$ respectively. The bacterial loads of the five dried fish in summer (1.45×10^4 , 3.5×10^4 , 1.5×10^4 , 6.5×10^5 and 3.5×10^4 CFU/g); in the monsoon (4.4×10^5 , 6.25×10^5 , 3.5×10^5 , 1.4×10^6 and 9.5×10^5 CFU/g) and in the winter (2.65×10^5 , 3.25×10^5 , 3.05×10^5 , 9.5×10^5 and 5.5×10^4 CFU/g). Biochemical studies of five dried samples showed that the essential amino acids present in them were Histidine (27.83-315.2 ppm), Leucine (133.90-219.39 ppm), isoleucine (81.33-25173.93 ppm), Lysine (73.18-177.56 ppm), Methionine (11.54 - 82.08 ppm), Valine (101.97-247.18 ppm), Threonine (1.10-23.81 ppm) and Phenylalanine (145.82-411.7 ppm). The Bombay duck contains a small amount of cysteine, while five dried fish have the greatest arginine of any other food. On average the maximum quantity of amino acids is present in ribbon fish. However, the research revealed that marine dry fishes are extremely nutritious and may serve as an alternative to other sources of protein like fresh fish, chicken, beef, etc. and specifically determining the biochemical and microbiological status of five dried fish in the seasonal change of the Asadganj dried fish market.

Key words: Dried fish, Essential amino acid, Proximate composition