

**BIOCHEMICAL AND MICROBIOLOGICAL ANALYSIS OF STREET SEAFOOD AVAILABLE AT COX’S BAZAR SEA BEACH IN BANGLADESH**

**Jebunnahar Ahmed**

Roll No: 0122/10

Registration No: 1132

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**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 2023**

**AUTHORIZATION**

**Authorization page**

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 **Author**

 **December, 2023**

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**This is to certify that we have examined the above master’s thesis and have found that is complete and satisfactory in all respects, and that all revisions required by the thesis examination committee have been made**

**-------------------------------------------**

**Co**-**Supervisor**

**-------------------------------------------**

**Supervisor**

 **-------------------------------------------**

**Chairman of the Examination Committee**

**Dr. Md. Faisal**

**Associate Professor and Head**

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

**Faculty of Fisheries**

**Chattogram Veterinary and Animal Sciences University**

**Khulshi, Chattogram-4225, Bangladesh**

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| **List of abbreviations** |
| **Short Form** | **Abbreviation** |
| **%** | Percent  |
| **+ve** | Positive |
| **°C** | Degree Celcius |
| **ANOVA** | One-way Analysis of Variance |
| **AOAC** | Association of Official Analytical Chemists |
| **Cm** | Centimeter |
| **CVASU** | Chattogram Veterinary and Animal Sciences University |
| **DOF** | Department of Fisheries |
| **et al.** | And his associates |
| **FGD** | Focus Group Discussion |
| **Gm** | Gram |
| **HSC** | Higher School Certificate |
| **SD** | Standard Deviation |
| **SPSS** | Statistical Package for the Social Sciences |
| **SSC** | Secondary School Certificate |
| **-ve** | Negative |

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**Abstract**

The present study was conducted on the sensory quality, proximate composition, microbial status of Bombay duck, Crab, Shrimp product from Kolatoli, Sugandha, and Laboni areas of Cox’s Bazar and revealing the socioeconomic condition of seafood vendors in Cox’s Bazar. A cross-sectional study with a laboratory component was carried out on sea food sellers, chosen using a methodical random sample process. The primary means of gathering data were structured questionnaire Data was first coded then entered into Microsoft Excel database and later analyzed using SPSS. The results of the study indicated that a wide range of socioeconomic factors had a substantial influence on the livelihood. People, below 30 years (50% from Laboni) were mostly engaged in vending and majority (30-50%) of them received education up to primary level. Overall, it was found that socioeconomic situation of Laboni was better among three. Organoleptic assessment demonstrated that the seafood was suitable for human consumption and showed no significant difference (p>0.05) in texture and hygiene. There was significant variation (p < 0.05) in the color and odor of Loitta products but not among the Crab and Shrimp products. The overall sensory quality was found “Excellent” in Kolatoli among the three study areas. The proximate composition was recorded with no significant variation (p>0.05) among three study areas. Moisture content ranged from 61.61±1.47% to 70.86±1.67, the highest found in Crab products from Sugondha.Protein value varied from 14.04±0.49% to 18.17±1.40%, the highest value of protein in shrimp products of Kolatoli.The highest (13.59±0.02%) lipid content was found in Loitta from Sugondha and lowest (1.80±0.17%) content was found in crab product from Laboni. In terms of Ash, it varied from 1.31± 0.02% (Loitta) to 5.60±0.62% (Crab). Microbiology, All the samples had no significant variation (p>0.05) in Loitta and crab products. The highest bacterial load (5.65×107 CFU/mL)was found from Shrimp of Sugondha and the lowest bacterial load (3.46×107 CFU/mL) was found from loitta of Kolatoli. The pathogenic bacterial species *E. coli* and *Vibrio parahaemolyticus* were found in all products except crab. Nonetheless, the findings of this study can help us to acknowledge the better quality of street seafood. According to the report, hygienic procedures and sanitation facility need to be improved.

**Keywords:** Street seafoods; Sensory quality; Proximate composition; Microbial status.