THE EVALUATION MEAT QUALITY OF YELLOWFIN TUNA AND BIGEYE TUNA FARMED IN VIETNAM

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Summary

The quality evaluation of tuna meat based on a comparison of farmed tuna (yellowfin tuna and bigeye tuna) meat in Van Phong bay, Khanh Hoa province from April 2013 to September 2014 and the wild tuna meat in the central waters. The results showed that, the sensory quality of cultured tuna was pretty good (average from 182.0 to 186.9 points) and wild-caught tuna was 191.6 points. Protein content in farmed tuna meat was 21.7% to 24.6% and wild-caught tuna was from 23.5% to 25.4%. Fat content in farmed tuna meat was from 8.7% to 17.3%, much higher than that of the wild fish (ranged 3.4% to 3.7%). Total essential amino acids in farmed tuna meat reached from 82.4% to 90.1% was lower than that of wild tuna meat (89.7 % to 95.1%). Content of histamine in flesh of farmed tuna reached from 23.1 ppm to 47.3 ppm and that of the wild fish reached from 21.2 ppm to 28.7 ppm were low in allowable limit. Nutritional content in farmed tuna meat is pretty similar to nutritional content of the wild tuna meat.

Keywords: Sensory quality, lipids, proteins, histamine.