The effect of protein and lipid source in organic feed for (organic) rainbow trout on sensory quality

The aim of this work was to study which effects protein and lipid source in feed for organic rainbow trout (Oncohynchus mykiss) may have on the sensory quality of the final product after up to 14 days of storage in ice. The protein sources used in the experiment were fishmeal and a mixture of vegetable protein. While the lipid sources were fish, linseed, sunflower, rapeseed and grape seed oil. After slaughtering all fish were frozen (-40°C) until the sensory experiment was performed, for which the trout were thawed and stored for 3, 5, 7 and 14 days in ice respectively. The sensory experiment included objective sensory profiling, of samples which were heat treated in a convention oven at 100°C until the core temperature was 70°C. The sensory panel consisted of 11 assessors which all were tested and trained. The sensory analysis included descriptors related to the odour, appearance, flavour and texture. After 3 days of storage in ice an impact of lipid source is seen. Inclusion of linseed oil resulted in a sensory profile comparable to the use of fish oil in the feed. While some of the other vegetable oils, especially grape seed oil results in a sensory profile rather different from the trout that had fish oil. However, this difference observed after 3 days of storage did not appear after a longer storage time, and consequently no differences in the sensory characteristics is observed after the 5 days of storage in ice. Nevertheless after 7 days in ice some differences are appearing again. Here the trout which have had rapeseed and grape seed oil in the feed has a more neutral flavour and odour compared to the other ones. After 14 days of storage the protein source had an effect, and the trout which received fishmeal in the feed were more tainted. Therefore, it is seen that the shelf-life is increased by feeding the fish with vegetable protein compared to fish meal. The conclusion of the experiment therefore was that both dietary vegetable protein and lipid sources can influence on sensory characteristics of trout stored in ice.