

Using Sodium chloride Salts to prepare protein concentrate from cat fish heads and studying the  
chemical composition and physical (functional) properties

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ABSTRACT

The Chemical composition of Cat Fish *Silurus triostegus* heads were studied ,the percentage of protein content was 22.96% ,moisture 70.05% ,fat 4.66% and ash 2.11%. using sodium chloride salts (1,3 and 5)% to prepare protein concentrate from this fish heads ,the obtained yield percentage is increasing as concentration of sodium salt ,the yield was (8.5, 9.3, 10.3)% respectively in concentrate 1%,3%,and 5% .the chemical composition of protein concentrate the percentage of protein ,ash ,and fat is increasing with increment of sodium salts concentration ,the moisture percentage is lowering with gradually increment sodium salts concentration Noticed it contained high percentage of minerals as (Calcium ,sodium ,potassium and magnesium) ,and have a good physical (functional) properties ,especially solubility ,fat binding ,water absorption ,viscosity .to all salt concentration .