

The effect of salt preservation on fish eggs

Takahide TSUCHIYA, Nobuyuki KANZAWA and

Takahiko FUJIMI

Department of chemistry, Sophia University

Summary

The texture of fish eggs changes into a unique chewy texture, for example, caviar, during preservation in salt solution. In this work, the changes in fish eggs after preservation in salt solution were investigated. After salt preservation, fish eggs stiffened, and an increase of ϵ -(γ -glutamyl)lysine(GL) cross-linked products in the chorion fraction was observed. Transglutaminase(TGase) also activated after salt preservation. Therefore, it can be hypothesized that the change of breaking strength after salt preservation was due to the increment of the GL cross-linked products, which was produced by the activation of TGase.