

Some Chemical Characteristics of Fresh and Salt-Dried *Tilapia mossambica* Peters

S. S. DE SILVA

*Department of Zoology, Ruhuna University College,
Meddawatte, Matara, Sri Lanka.*

AND

M. RANGODA

*Department of Zoology, University of Kelaniya,
Kelaniya, Sri Lanka.*

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Abstract : Some chemical characteristics of fresh and salt-dried product of *Tilapia mossambica* Peters were studied. *Tilapia* was found to have a much higher carbohydrate content than other fishes hitherto analysed, and this is correlated to its feeding habits. It appears that there is a loss of protein and carbohydrate in the preparation of its salt-dried product. It is suggested that this loss may be due to the leaching out of soluble proteins and carbohydrates into the brine solution in which the fish are soaked overnight in the process of preparation. The amounts of protein, carbohydrate and ash in the salt-dried product was found to be significantly different from that of the fresh muscle. The calorific value of the salt-dried product, gram for gram, was found to be about 1.8 times that of the fresh fish.