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Effect of salting process on the histological structure of salmon flesh

Olivier Loison¹, Weijunlang Jiang¹, Annie Vénien¹, Ouliana Gaubain¹, Chantal Cazeville², Thierry Astruc¹



¹ UR370 Qualité des Produits Animaux (QuaPA), Centre de recherches Auvergne-Rhône-Alpes, F-63122 St-Genès-Champagnelle (France)
² MRI-COMET, Hôpital Saint Eloi, F-34091 Montpellier (France)

Context and objectives

Atlantic Salmon, *Salmo Salar*, is composed of approximately 70% water, 19% protein, 10% lipid and 1% small nutrients.

Smoked salmon comes from the processing of fresh salmon: the fillets are removed from the fish, salted and then smoked. Salting can be carried out with dry salt or by brine injection.



Our goal was to characterize the muscle structure of smoked salmon according to the salting process.

Conclusions

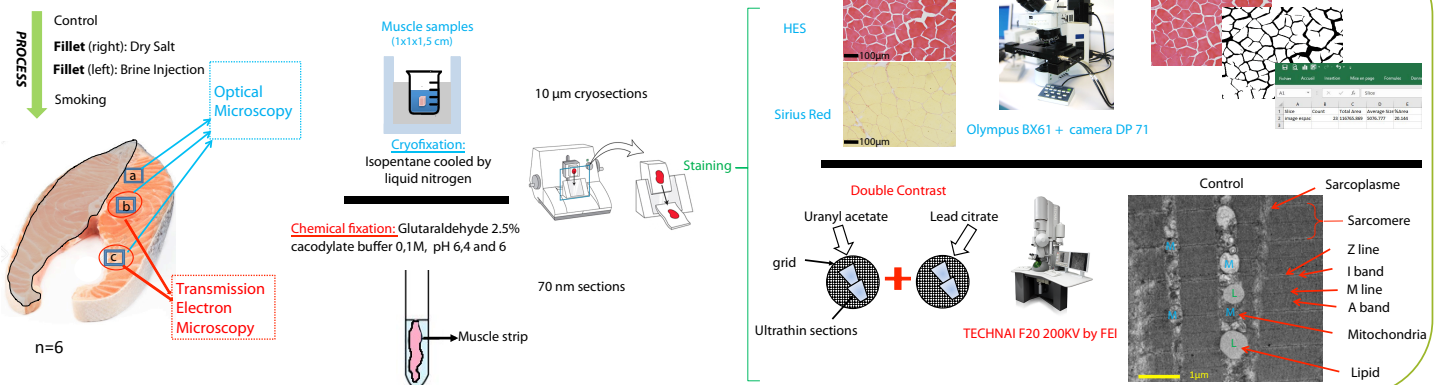
✖ **Effect of salting:**

- **Dry Salt:** causes solubilisation of sarcomeres at Z-lines.
- **Brine Injection:** causes the swelling of myofibrils. The increase in water holding capacity of myofibrillar proteins, is reflected by the swelling of myofibrils.

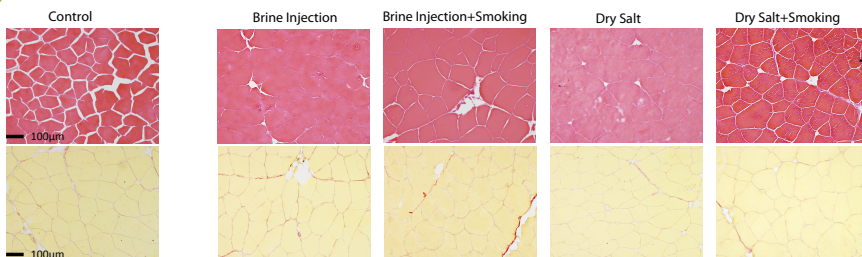
✖ **Effect of Smoking:** **not significant change** after salting.



Material and Methods

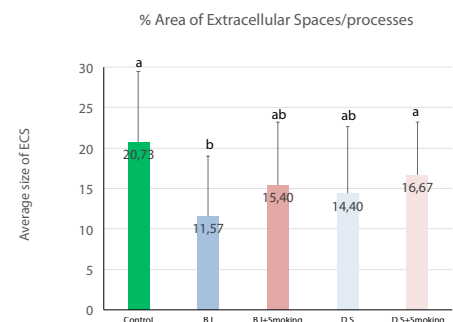


Results



HES = ↓ size of the extracellular spaces after brine injection.

Dry salt salting shows no difference in the extracellular size compared to control
 Sirius red = no significant effect on the connective tissue (red).



Salting substantially degrades muscle ultrastructure with in particular a significant solubilization of the Z-lines.

Salting by brine injection leads to swelling of the myofibrils and almost complete solubilization of the Z lines.

