

Project title: “Research on overcoming the gel-forming reduction of ground variegated lizard fish after frozen and preservation used for surimi processing”

❖ **Objectives and contents**

1. Defining food additives to improve the gel-forming properties of the ground variegated lizard fish.
2. Finding appropriate treatment methods and developing a processing procedure.
3. Making a trial production of the product by the proposed procedure and assess the quality of the product.

Implementation period: 4/2010 ÷ 4/2011

❖ **Implementation person:**

Pham Thi Hien, Faculty of Food Technology

❖ **Results:**

1. A procedure to overcome the gel-forming reduction of the ground variegated lizard fish after frozen and preservation process
2. 02 kg of ground fish produced by the above procedure.