

**THE EFFECT OF WASHING POWDER TREATMENT ON  
THE PHYSICOCHEMICAL PROPERTIES AND  
SENSORY ACCEPTABILITY OF CATFISH FILLET**

F. Yahya<sup>\*</sup>, N. Hassan

School of Food Science and Technology, University Malaysia  
Terengganu, 21030 Kuala Terengganu, Terengganu, Malaysia

This study was conducted to investigate the effect of washing powder of kaffir lime peel, roselle calyx and *Garcinia atroviridis* on the physicochemical properties and sensory acceptability of uncooked and cooked catfish fillet. The untreated catfish fillet was used as a control sample. All the fillets were washed with 10 g of treatment powder separately at  $27.0 \pm 0.5^{\circ}\text{C}$  for 15 min. The washed fillets were then cooked by steaming method for 10 min prior to evaluation. The moisture content of the powders were in the range of 8.43-11.80% with pH value of kaffir lime peel, roselle calyx and *Garcinia atroviridis* powder were  $4.39 \pm 0.19$ ,  $1.89 \pm 0.02$ , and  $1.47 \pm 0.24$ , respectively. This result showed that washing treatment with *Garcinia atroviridis* powder significantly increased the colour profile in term of  $L^*$  and  $b^*$  value as well as decreasing the pH and texture of uncooked catfish fillets. Roselle calyx powder showed significant increase in the value of  $a^*$  and the texture of both uncooked and cooked fillet. Moisture, fat and protein content of uncooked catfish fillet were found not significantly affected by the different use of washing powder. Result from the affective test of 7-hedonic scale revealed that washing treatment with kaffir lime peel powder significantly increased the acceptability of sensory attributes in term of odour, taste and overall acceptability of cooked catfish fillet. This study suggested that kaffir lime peel powder had a high potential in improving the eating quality of catfish fillet.

Keywords: Washing treatment, kaffir lime peel, roselle calyx, *Garcinia atroviridis*, catfish fillet

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\* Corresponding author: faridahy@umt.edu.my