

# Food & Beverage Packaging

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## Determination of the sensory characteristics of hot and liquid smoked rainbow trout (*Oncorhynchus mykiss*) fillets

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In this study, the effect of modified atmosphere (50% CO<sub>2</sub>+50% N<sub>2</sub>) and vacuum packaging on the sensory characteristics of hot and liquid smoked rainbow trout fillets over a period of 120 d at 4°C was investigated. There groups were constituted: group A- vacuum packaged and hot smoked, group B- modified atmosphere packaged and hot smoked, group C- vacuum packaged and liquid smoked, Group D- modified atmosphere packaged and liquid smoked. Five experienced panelists, academic staff who were trained in sensory descriptors for smoked fishes, were employed to evaluate the quality of trout fillets during storage. Rainbow trout fillets were assessed on the basis of appearance, taste, texture and odour characteristics using a 9 point descriptive scale. A score of 7-9 indicated “very good” quality, a score of 4.0-6.9 “good” quality, a score of 1.0-3.9 denoted as “spoiled”. Sensory scores of each sample were at “good quality” after processing. Group A samples were assessed as the most acceptable products by the panellists. This study determined that vacuum packaging and hot smoke technique was better than modified atmosphere packaging and liquid smoke technique in terms of sensory properties.

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## Opportunities to reduce food waste generation in Brazil and its implications for greenhouse gas emission reductions

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The global population currently accounts for more than seven billion people and is predicted to reach 10 billion by 2050 according to the revision version of the 2015 United Nations Population Division, with a projected increased food demand of 50-70%. Food waste is an increasingly important topic of interest due to the ethical, financial and environmental implications, and reducing the scale of losses and waste throughout the entire food system is a crucial step towards improving global food security. Pursuing food loss and waste reduction will help countries meet one target of the Sustainable Development Goals (SDGs) – the one calling for halving food waste by 2030 – that were adopted in September, 2015 at the United Nations Sustainable Development Summit. 2016 has marked the beginning of the 2030 Agenda for Sustainable Development, which will harness the momentum and commitment to work collectively towards achieving the SDGs. In the context of climate change, food waste relates to greenhouse gas (GHG) emissions due to the fact the food production originates from agriculture and ends up as waste while energy is consumed during its life cycle stages. The GHG emissions associated with food loss and waste come from a variety of sources, including on-farm agriculture emissions. The objective of this paper is to assess what stages or processes during the life-cycle of food contribute significantly to the total GHG emissions in Brazil. It also aims at examining where are the best opportunities for reducing greenhouse gas emissions in the food system in Brazil.

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