Study of Sensory Properties and Rehydration Abilities' for Salting and Drying of Thelah Fish *Scomberoides commersonianus*

Sabah M. H. Al-Shatty, Nawal K. Z. Al- Fadhl and Yehya A. Salih***
Department of Food Science, College of Agriculture, University of Basrah, Basrah, Iraq
* Department of Plant Protection, College of Agriculture, University of Basrah, Basrah, Iraq

Abstract. Thelah fish *Scomberoides commersonianus* (Forskal, 1775) was dried in laboratory by using solar dryer, available in physical and organoleptic during sixth months storage periods at laboratory temperature (25±2)˚C and compared with sun dried fish which obtained from the local market in Basrah. Validity and quality ,sensory evaluation degrees for with consumption also studied . The following finding were obtained the results also showed that rehydration ratio, rehydration coefficient and dehydration ratio increased when the solar dryer had been used up to (1.491, 0.0795 and 3.5399) respectively compared with the natural drying method (in market) which were (1.169, 0.0521 and 3.3176) respectively. It was also observed that rehydration ratio and rehydration coefficient decreased with progress of the storage periods, while dehydration ratio increased .The statistical analysis showed that there are significant differences($p<0.05$) to the effect of interference between the drying method and storage period in the rehydration ratio of dried Thelah fish .