

## **Development of Fermented Fish Product (*Jaadi*) Using Masked Triggerfish (*Sufflamen fraenatum*)**

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*Jaadi* is a traditional fermented fish product which is native to Sri Lanka. This product is popular in Southern part of the country and people used to consume it as a side dish or a condiment. The liquid component of *jaadi* is known as *Lunijja* and it is a rich source of amino acids and has a strong flavor preferred by the consumers. People use their traditional knowledge to produce *jaadi* and processing practices are vary in different areas. In this study Masked Triggerfish (*Sufflamen fraenatum*) was used for *jaadi* preparation as it was one of the abundantly available fish varieties in Sri Lanka, which has less market demand as fresh fish. The treatments were planned with the objective of finding the most suitable formulation and the most suitable fermentation vat in terms of sensory, microbial and chemical properties. The treatments to find the best formulation were planned with some variations to the originally used recipe (Fish 1 Kg: Salt 500 g: Garcinia 100 g). Four different types of vats (glass, clay, wooden and plastic) were used as the treatments in order to find the most suitable vat while keeping the recipe a constant (traditional recipe). The highest scored treatment as per the results of sensory evaluation was combination of 500 g of salt with 100 g of garcinia per 1 kg of fish slices and the highest preference was obtained by the wooden vat. The Total Volatile Base Nitrogen (TVB-N) level was impacted by the different formulations ( $p<0.05$ ) and the titratable acidity was impacted by the type of vat ( $p<0.05$ ). In conclusion, *jaadi* with higher sensory perception can be prepared using Masked Triggerfish using the formula of 500 g of salt and 100 g of garcinia per 1 Kg of fish in wooden vats made out of *Halmilla* wood.

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