

Healthy food innovation using natural resources, *Catostylus tagi* jellyfish: sensory evaluation

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INTRODUCTION:

The edible jellyfish *Catostylus tagi* is native of the estuaries of Tagus and Sado rivers, in Portugal. Its general chemical composition resembles the edible Asian jellyfish, including the presence of collagen type and antihypertensive peptides.

Considering the recent and growing interest in the consumption of jellyfish among Europeans, the aim of this study was to perform an extensive characterization of the sensory properties, using trained panelists in seafood.

PROCEDURE:

Product: cooked umbrella from *C. tagi*.

Sensory analysis: conducted in acclimatized test room equipped with individual booths. Samples were presented to the panellists in white dishes, at 20 °C, under normal white lighting. The intensity of several attributes, such as appearance (colour), odour, flavour and texture as well the impact of the product in the mouth was rated on a 9 points category scale. Sensory panel was composed by 8 panellists (33-60 years old) trained in sensory assessment of fishery products.

Chemical analysis: mineral and metal elements were analysed by ICP-OES and ICP-MS.

RESULTS:

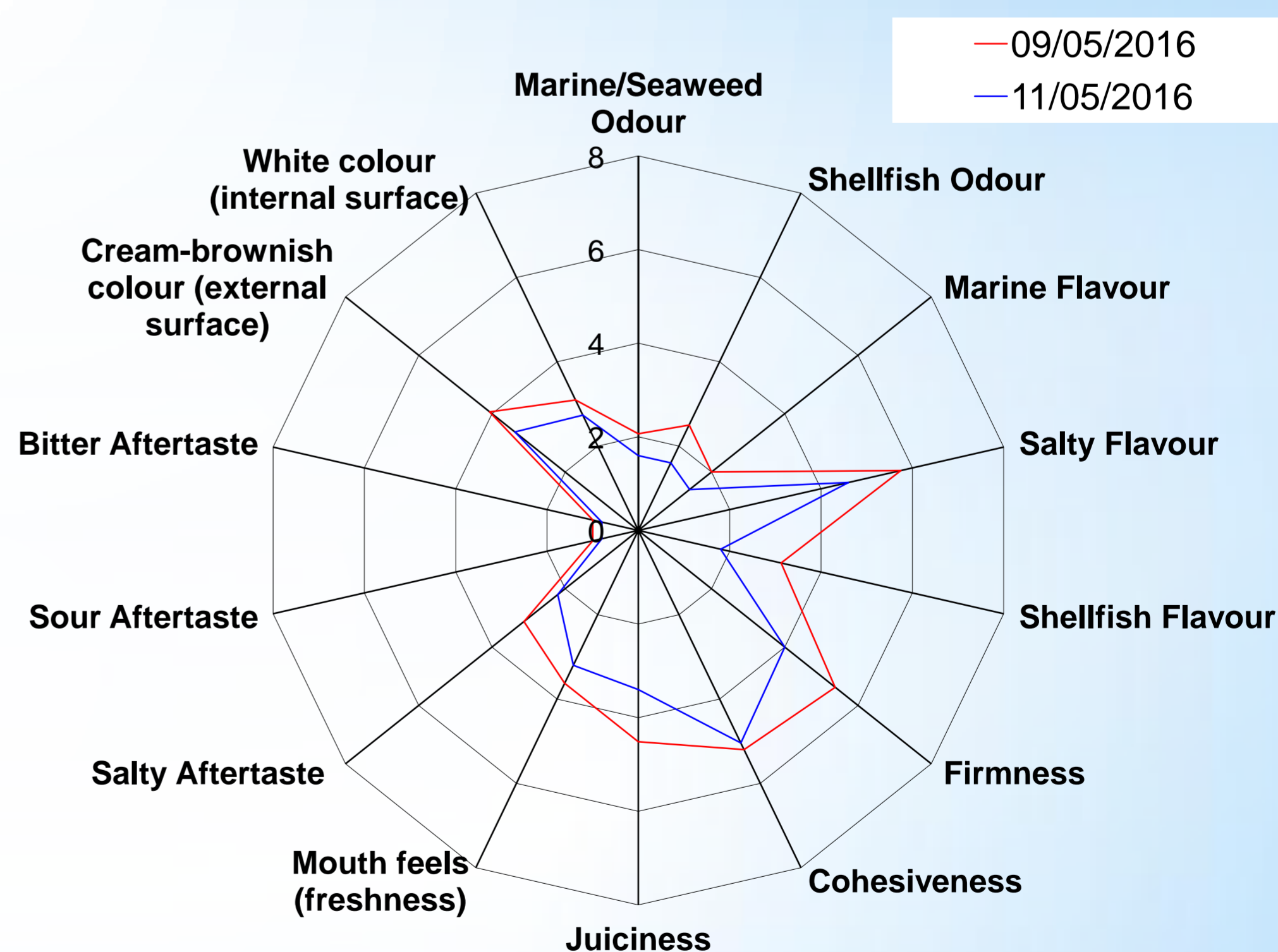
Element	% C	% H	% N	% S
Mean ± Std dv	23.6 ± 1.5	4.6 ± 0.2	5.9 ± 0.3	1.2 ± 0.7

Macro minerals contents were in agreement with usual seafood.

Quantitative results, in mg/100g, were: Sodium 7628 ± 210; Magnesium 1366 ± 98; Calcium 774 ± 37; Potassium 481 ± 48; Phosphorus 1772 ± 10.

In regard to total iodine, a mean value of 100 ± 10 µg/100g was obtained which is twice of sea salt content.

Metal	Mean (mg/100g)	Std dv
Zn	10.54	0.78
Fe	3.59	0.55
B	3.19	0.41
Al	1.12	0.18
Cu	0.54	0.33
Ni	0.23	0.40
As	0.15	0.01
Cr	0.06	0.02
Cd	0.06	0.01
Mn	0.05	0.01
V	0.04	0.00
Se	0.04	0.00
Pb	0.01	0.00
Co	0.00	0.00
Hg	0.00	0.00



Sensory profile of the product from *C. tagi* (results of 2 sensory sessions, 9 and 11 May). Intensity scale: 0 - absence of attribute; 4 - moderate intensity; 8 - Strong intensity

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