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Anisakids Survival after Microwaving, Freezing and Salting Fish from Argentina

[1)] and [1)]

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Some studies support the effectiveness in controlling nematodes in fishes for human consumption by freezing at –20°C and by cooking at 74°C y microwave process. The aim of this work was to analyse the effect of different treatments over anisakids from argentinean fishes. The known anisakids in fishes from Argentina belong to genera *Hysterothylacium*, *Terranova*, *Anisakis*, Contracaecum and *Pseudoterranova*, being the three latest recognised as pathogens for human. Living larvae of anisakids obtained from fishes were used for survival assessment. Some parasites were kept in NaCl 0.85%) at 4-5.5°C until death. *Anisakis*, Terranova, *Pseudoterranova*, *Contracaecum* and *Hysterothylacium* survived during 330, 75, 210 and 90 days, respectively. For freezing, microwaving and salting treatments, infected fillets were exposed at –20°C until 24 hours, 1 minute at 64.05°C and 75.56°C and to salt during 24 hours, respectively. No surviving anisakids were observed neither after freezing or salting. *Anisakis* sp. survived at 4.05°C.

Keywords: anisakids, survival, microwave, freezing, salting, fishes Argentina

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