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Combined effects of plant and cell-free extracts of lactic acid bacteria on biogenic amines and bacterial load of fermented sardine stored at 3±1 °C

Esmeray KULEY^{1*}, Mustafa DURMUS¹, Yilmaz UCAR¹, Ali Riza KÖŞKER¹, Elif Tugçe AKSUN TUMERKAN², Joe M. REGENSTEIN³, Fatih ÖZOĞUL¹

¹ Department of Seafood Processing Technology, Faculty of Fisheries, Cukurova University, 01330, Adana, Turkey.

² Department of Bioscience, University of Exeter, Cornwall, TR10 9 FE, United Kingdom.

³ Department of Food Science, Cornell University, Ithaca, NY 14853-7201, USA

***Correspondence should be addressed to:** Esmeray KULEY Department of Seafood Processing Technology, Faculty of Fisheries, University of Cukurova, 01330, Balcali, Adana, Turkey. Tel: (90) 322 3386084 Ext: 2961; Fax: (90) 322 3386439. E-mail: eboga@cu.edu.tr

ABSTRACT

Effects of cell-free extracts (CFE, 8%) prepared using *Lactobacillus plantarum* FI8595 or *Pediococcus acidolactici* ATCC 25741 alone or in combination with thyme and laurel extracts (0.5%) on physical, sensory, microbiological and chemical quality of fermented and vacuum packaged sardine fillets were investigated during 8 wk of chilled storage (3±1 °C). Sardine fillets were divided into 7 groups with the control being untreated. The other groups were treated with CFE of *Lb. plantarum* (LP group) and *P. acidolactici* (PA group). In

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