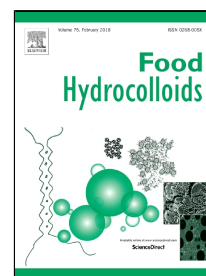


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Effect of gellan incorporation on gel properties of bigeye snapper surimi

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Research highlights

- ◆ Form and level of gellan affected gel properties of bigeye snapper surimi.
- ◆ GLP and GLS increased breaking force of surimi gel in dose dependent manner.
- ◆ GLS at 6% could improve gel strength and sensory property of surimi gel.

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