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Examining the effects of red ochre on traditional Iranian sauce

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To the best of our knowledge. This is the first report on the chemical properties of traditional Iranian from the fermentation fish which is originated from two different locations in southern part of Iran. of this fish the island of Hormuz Iran. The island of Hormuz has a different coloured soil, especially red ochre has 70percent minerals. this red ochre has the presence of iron oxide. The fish live on these shores and the effect of this type of soil on souragh sauce is evident We evaluated the souragh sauce for biological amines (Histamine), pH and heavy metals. The means of Histamine was 3.8 mg/kg, and heavy metal of Arsenic, Cadmium, Mercury and lead according to FDA. The average Iron content was 22.3ppm so increases its nutritional value. According to the tests carried out, this kind of fish sauce is completely healthy and safe for human consumption.