

progressive storage study period in meat snacks (Singh *et al.*, 2011; Visnuvinayagam *et al.*, 2015). Psychrotrophs were not detected 14th day onwards in both control and treated products, which was probably due to high temperature used in frying fish balls which crossed the thermal death point of bacteria, however they appeared at fortnight which might be due to post contamination. Moreover, most psychrotrophs have incubation period of approximately week days. The coliform count was not detected in any product till fortnight of storage, however they appeared and were counted in both control and treated products on 21st day of storage. Appearance of coliforms fungal count in the designer products on 21st day might be due to post contamination. Singh *et al.* (2011) concluded parallel while working on quality assessment of vacuum packaged chicken snacks stored at ambient temperature.

In conclusion, the developed fish ball prepared by incorporating barley flour and pea flour (25:75) resulted to be most suitable and optimal for preparation of low sodium fish balls with a profile of higher emulsion stability, cooking yield, proximate composition and sensory parameters. The developed designer low sodium fish balls were found to be safe and fit for human consumption till 14th day kept at refrigeration storage at (4±1°C).

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