

## Changes in the K-value in several fishes and the benefits of applying K-value in the distribution of fisheries products

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K-value is used as an index to determine the freshness of fish. It is especially suitable for determining the freshness of raw fish to be eaten such as sashimi and sushi. Our research so far determined that K-value is not only an indicator of freshness but may also be useful in quality control and determining the handling history of fish from catch to distribution. In this study, we present cases of the application of K-value in the distribution of fisheries products. In the case of red sea bream, *Pagrus major*, and rainbow trout, *Oncorhynchus mykiss*, it was found that the handling history of fish may be determined after the catch and during storage. It was also found that the time required to develop the best taste can be estimated in the case of yellowtail, *Seriola quinqueradiata*, and silver salmon, *Oncorhynchus kisutch*. The study finally presents the application of K-value from catch to consumption.

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