

**Usage of Bacteria and Their Metabolites in Seafood Processing Technology**

Hatice HASANHOCAOĞLU YAPICI<sup>1</sup>, Latif TAŞKAYA<sup>1</sup>, Cansu METİN<sup>1</sup>, Yunus ALPARSLAN<sup>1</sup>

<sup>1</sup>Department of Fisheries Techniques and Fish Processing Technology, Muğla Sıtkı Koçman University, Turkey  
*hatice\_gokce@mu.edu.tr*

**Aim of the study:** Nowadays seafood is known to be one of the strongest element of healthy diet. Quality of the nutrients it contains are frequently revealed by scientific researches. However, this tasty and health product is kind of food, which are difficult to prolong quality and shelf life. For this reason, many technics are being studied for this valuable product to reach to consumers with its best quality. Usage of microbiological metabolites as food preservatives is one of fields studied in recent years. This review will focus on microorganisms and their metabolites, are used for food purposive, and their applications in fish processing.

**Material and Methods:** Comprehensive literature search was conducted on the impact of microorganisms on quality of fish and shelf life. Databases such as ScienceDirect, Scopus and PubMed etc. are used. The data of the last 5 years have been examined and relevant research articles, reviews, books and book chapters have been evaluated.

**Results:** The recent literature on the usage of microorganisms and their metabolites in fisheries technology has been searched and the important developments recorded up to the day are presented collectively.

**Keywords:** Fisheries, bacteriocins, nisin, LAB