

DETERMINATION of SULFITES in SHRIMP

Shrimp melanosis is a harmless but objectionable surface discoloration caused by polyphenoloxidase enzyme systems which remain active during refrigeration or ice storage. In the early 1950s, sulfiting agents, particularly sodium bisulfite, were first introduced to prevent or inhibit melanosis, thus yielding a more valuable harvest. Regulatory action has been prompted by an increasing concern for adverse allergic reactions most common among hyper-(sulfite) sensitive asthmatics.