Aquatic products processing Lab

Introduction

The aquatic products processing lab is one of the laboratories of Faculty of Fisheries with the following functions

- + Analyze and measure the quality of aquatic products: microbiology, pH, protein, lipid, lipid oxidation (TBARS), moisture, drip loss, total volatile basic nitrogen (TVB-N)...
- + Conduct research projects on aquatic products processing and preservation, lab-scale production of aquatic products such as canned seafood, fish cakes, fish sausages, dried fish...
- + The lab also offers on-demand training courses on aquatic products processing

Equipment



Spectrophotometer LABOMED (USA)



Autoclave Lab Companion (Hàn Quốc)

Laminar airflow cabinet Esco streamline (Singapore)



Centrifuge Mikro 220 (USA)

Color reader Konica Minolta (Japan)

Semi-automatic can seamer ML300 (China)

Grinder (Vietnam)

Sausage stuffer (Vietnam)

Lab Personnel



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