

**Chemical and Microbial Properties of Egyptian Traditional Salted Warmed
Fermented Tobar Fish product- *Fesikh*
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Abstract

Fesikh is a traditional salted fermented whole fish product of high nutrition, unique flavor that is popular in Egypt. The aim of this study was to reduce and control the salting fermentation process during preparing the salted fermented Tobar fish (*Mugilcapita*). Estimation safety and quality of this product showed that, an aerobic bacterial load was < 1 log CFU/g, lactic acid bacteria count was 5 logs CFU/g, Total volatile nitrogen, Thiobarbituric acid, and non-protein nitrogen were ranged from 79 to 120.1mg/100g, 1.96 to 0.9mg/kg, and 0.2 to 0.48 % ,respectively. Based on these results, the trails in this study produce safe, high quality edible product in short time.