ABSTRACT

The current study was performed to applicable of hazard analysis critical control points (HACCP) in fish salting steps. Mullet fish (*Mugil cephalus*) samples were obtained from Qaroun Lake, El-Fayoum, Egypt and prepared as whole and gutted forms. Whole and gutted fish were dry salted with different salt concentrations (15%, 20% and 25% salt w/w) and stored under ambient temperature for 105 days. Results showed that the rates of change in values of sensory, biochemical and microbial quality criteria were higher in whole fish than gutted samples. The salted whole and gutted fish treatments with 15% salt spoiled before other ones. In addition, ambient storage conditions accelerated spoilage rate of investigated treatments. In conclusion, dry salting, packing and storage steps were CCP\(_1\) while, preliminary washing and preparation steps were CCP\(_2\) so, it must be monitored.