

Table 4 Sensory Evaluation of the smoked catfish treated with bio-preservatives

Parameters	T ₁ (Control)	T ₂ (Moringa)	T ₃ (Ginger)	T ₄ (Moringa & Ginger)
Odour	6.50±0.99 ^d	7.82±0.50 ^b	7.05±0.81 ^c	8.33±0.28 ^a
Flavour	7.15±0.93 ^c	7.93±0.55 ^b	7.33±0.90 ^c	8.40±0.82 ^a
Taste	6.68±1.65 ^c	7.33±1.19 ^b	7.20±0.98 ^b	8.40±0.18 ^a
Texture	7.03±0.84 ^d	8.33±0.28 ^b	7.95±0.47 ^c	8.50±0.26 ^a
Appearance	7.13±0.67 ^c	7.88±0.55 ^b	7.73±0.55 ^b	8.43±0.17 ^a
Overall Acceptance	7.23±1.07 ^d	8.13±0.50 ^b	7.83±0.61 ^c	8.75±0.41 ^a

Note: ^{a-d} means with different superscript along row are significantly different (p<0.05)