

Table 1 Quality Index Method (QIM) Scheme developed for the assessment of whole fresh Lake Malawi Tilapia (*Chambo*) stored in ice for 21 days

Quality parameter		Description	Scores
Appearance	Skin	Shiny grey	0
		Grey, not shiny	1
	Scale	Firm	0
		Loose	1
Eyes	Cornea	Very clear (glass-like)	0
		Cloudy	1
		Milky	2
Gills	Colour	Opaque pupil	3
		Bright red	0
		Pale red	1
		Dull red	2
		Brown	3
		Smell	Fresh, cut grass, aquatic weed
		Neutral	1
		Musty	2
		Mucus	Clear
		Cloudy	1
		Milky	2
		Brown-reddish	3
Texture	Backside	Firm and elastic (in-rigor)	0
		Soft	1
		Very soft/ depression when pressed	2
	Belly	Firm	0
		Soft	1
Quality Index (QI)			0-16