

## **Food quality preference of Atlantic rock crab (*Cancer irroratus*) to fresh, frozen, and dried food**

Preservation is an ancient method of preparing and storing foodstuff. During the preservation process degradation occurs nutritionally, chemically, and structurally in the food product. This study focuses on freezing and drying preservation methods, and whether the Atlantic rock crab (*Cancer irroratus*) can detect higher quality food sources based on chemoreception. Although there was no statistically significant preference, it was observed a majority of the choice data tended towards the fresh, unpreserved food. It was also noted the crab displayed significant preference for the outside arms of the maze over the middle arm. Throughout many of the trials the crabs portrayed defensive shelter seeking behavior to both the maze and table. This study could act as a baseline study for organismal food preference on food quality.

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