The study was conducted to evaluate the effect of ground laurel and curcuma on the quality changes (microbiological, chemical and sensory) of sous-vide processed gutted and vacuum packaged sea bass under refrigerated temperatures (3°C). Sea bass samples were gutted and divided into 3 groups namely control (C), laurel added samples (LS) and curcuma added samples (CS) and 30 fish were used for each treatment group. Samples were stored under refrigerated (3 ± 1 °C) conditions for 60 days. Control group was vacuum packed and sous–vide processed and stored under chilled conditions while laurel and curcuma were added as a seasoning for the other groups. During the storage time the counts of total mesophilic aerobic bacteria (TMAB), total psychrophilic aerobic bacteria (TPAB) and Enterobacteriaceae have not reached the maximum allowable number of 7.00 log cfu/g. The highest TVB-N content (30.80 mg N/100g) was found for LS group at the end of the storage time. Regarding the changes in quality indicators the shelf life of the samples was found 45, 49 and 55 days for group C, LS and CS, respectively. The shelf life of the samples was extended 8.88 and 22.2 by addition of ground laurel and urcuma, respectively.