



FISH PRESERVATION



REASON FOR FISHY ODOUR

Fish, as taken from water, has virtually little or no odour. Yet, virtually all fish products have a fishy odour and this is an evidence of some deterioration.

The fishy odour is due to the production of trimethyl amine by the action of bacteria on phospholipids and choline present in fish.

The unsaturated fish fats undergo oxidation and become rancid, which also contributes to the smell of deteriorated fish.



PROCESSING OF FISH



RAW FISH

Fish provide a number of important vitamins and minerals.



WASHING

Fishes are washed with clean water to remove slime, blood stains.



PRESERVATION

Major methods are drying, salting, smoking, freezing, and canning.



PRESERVATION OF FISH

1- Sun Drying

Drying removes moisture from tissues and helps **arrest bacterial and enzymatic putrefaction.**

In India, over 35 per cent of the total catch of sea fish is cured in the sun



2- Salting (pickling)

The dry-salting or wet-salting method is used. **Fishes are first rubbed with salt powder and then packed in tubs with dry salt powder sprinkled in between layers of fishes.**



3- Freezing

Freezing can greatly extend the period of storage and is effective in keeping the fish in a condition similar to that of fresh fish, **if the fish is gutted and frozen down to -29°C within two hours of its catch.**



4- Canning

While high-fat & low-fat fish do not store in the frozen state, oily fish are the most suitable for canning. **Salmon, tuna, sardine, lobster, shrimp, etc., are canned.** In the case of salmon, tuna, sardine and mackerel, additional fish or vegetable oil is commonly added to the fish prior to can closure.



Follow



We deliver End-to-End Engineering Design and Construction Management
Projects in Food and Beverage Industry

PMG Engineering

———— Meeting Global Benchmarks ————



Process Engineering



Project Management



Food Safety



Automation



Mechanical & Electrical



www.pmg.engineering