

FACULTY OF MARINE SCIENCES
DEPARTMENT OF MARINE BIOLOGY
CMABVAC01 - Seafood Processing Technology

UNIT I

Preservation and Processing Importance of preservation and processing of sea foods criteria for assessing freshness handling of fresh materials – on board handling, chilling methods, phenomena of rigor mortis, spoilage changes – causative factors (other than microbial).

UNIT II

Drying and irradiation Drying and dehydration – conventional and modern methods, relative merits and demerits. Quality changes during drying and storage – functional properties, sensory quality, nutritional value, quality indices, storage life. Salt curing, picking and smoking – methods, merits and demerits – quality changes during processing and storage life – quality standards. Irradiation – source of radiation, methods, merits and demerits, quality changes during processing and storage - quality standards , minimal processing technologies.

UNIT III

Freezing Freezing and cold storage – process of freezing, types, quality changes during processing and storage. Canning – procedures, quality changes during processing and storage – quality standards. Role of preservatives in processing.

UNIT IV

Packing Packing – function of packaging, special needs in food packaging, packaging materials, types -1 handling fresh fish, retail packing, whole sale packaging, Block frozen packs, IQF, layered and shatter packs, modified atmospheric packaging, vacuum packaging, boil and bag type, cans and containers, air freight packaging, packaging standards for wet shipment and irradiated foods. Food contact substances – limits. Labeling – information to be included, labeling regulation.