CANNING OF INDIAN MACKEREL IN BRINE / OIL

Aim: To study the canning of Indian mackerel in brine / oil

Introduction: Canning of Indian mackerel in brine / oil involves addition of a filling medium unlike the natural style. Further, the dressed fish are precooked and drained to improve the appearance of the finished product.

Product Code	:	MKL-Mackerel in brine
		MK3-Mackerel in oil.
Cans Used	:	a) No. 1 Tall cans, S-R lacquered
		b) 8-Oz. cans, S-R lacquered
Std. Net Weight	:	a) 425 grams for No. 1 Tall cans.
		b) 210 grams for 8-Oz. cans
Std. Solid Weight	:	Min. 65% of Net weight

Materials & Equipment:

Fish, common salt, table salt, wooden trays, tables, cutting boards, knives, tubs, cans, can closing machine, retort etc.

Procedure

Raw Material : Fresh fish (whole)

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Washing :

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Weighing :

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Dressing :

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Washing :

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Size Cutting	:	Dressed fish are size cut to 10.8cm.for No.1 tall can and 5.5cm for 8-Oz. can
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Washing	:	
↓		
Weighing	:	
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Brining	:	By immersing in saturated brine for 8-12 minutes
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Dipping	:	Dip the product in fresh water and remove quickly
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Packing	:	Pack the product into the cans to net weight. Add 2 to 3 grams extra.
Precooking	:	The packed cans are precooked in steam at $100^{0}C$ (0 psi) for 30 minutes in case of No.1 Tall cans and 20 minutes for 8-Oz. cans
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Draining	:	Drain the cooked cans by inverting the cans over a perforated wooden tray for 10 minutes.
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Filling	:	Add hot ($80^{0}C$) brine, salt (3%) and oil to net weight +2 to 3 grams extra.
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Seaming	:	By vacuum seaming or after proper heat exhausting
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Can washing	:	
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Retorting	:	At $115^{0}C$ (10 psi) for 90- 95 minutes in case of No. 1 Tall cans and 70 minutes for 8-Oz. cans (oil filled cans generally require slightly more time than brine packs)
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Cooling	:	
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Drying   :

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Labeling   :
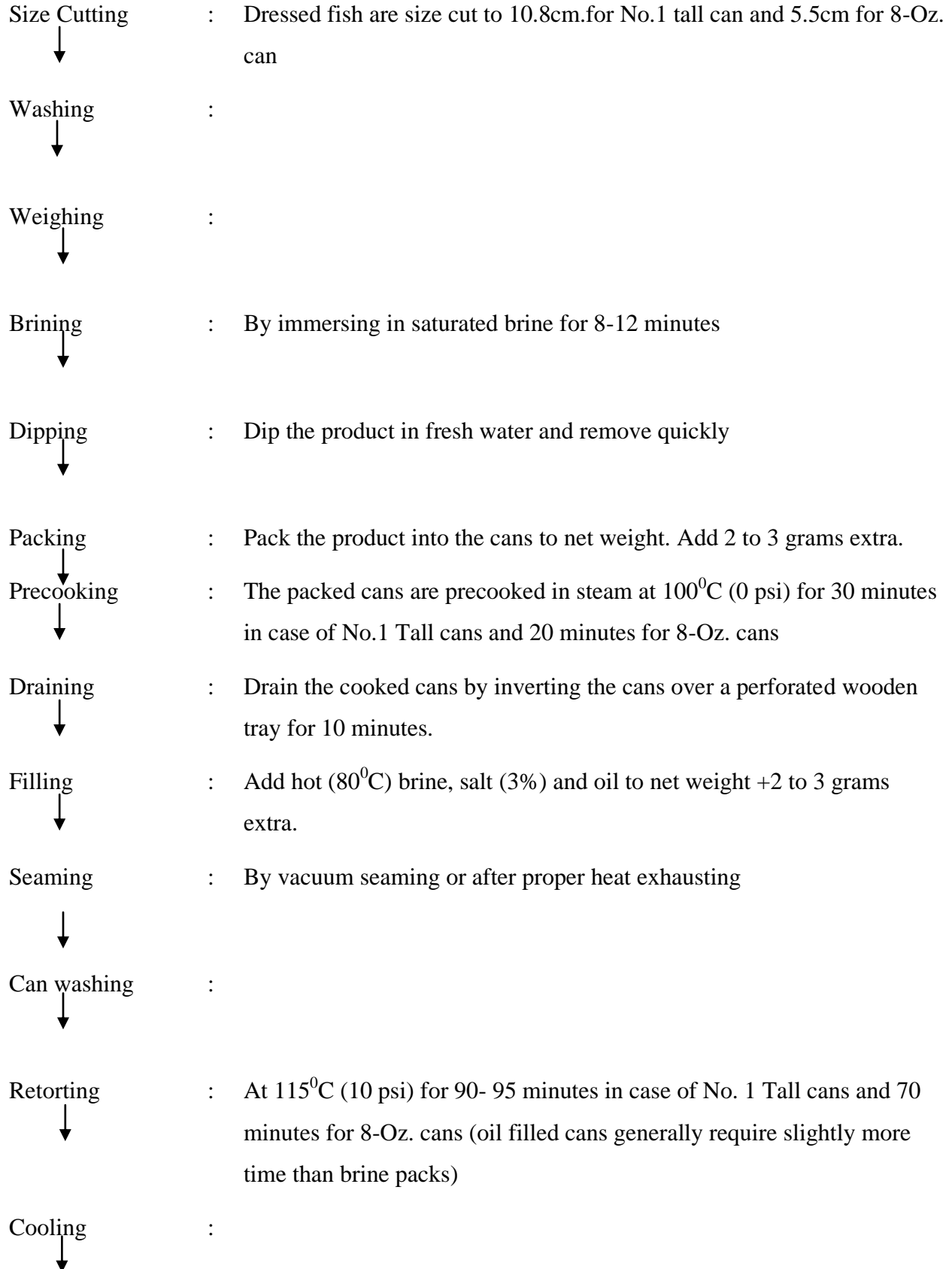
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Storage   :

Observations:

    Weight of raw material   :

    Weight of dressed fish   :

    Weight of fish after precooking   :

    Weight of fish packed   :

    Quantity of filling media added   :

    Number of cans produced   :

    Number of persons involved & hours worked:

Calculations:

Calculate the dressed fish yield; precook loss, canning yield, yield rate and efficiency