### CANNING OF FRIED SARDINES IN TOMATO SAUCE AND OIL

Aim: To study the canning of fried sardines in tomato sauce and oil

Product Code	:	SAFT – Fried sardine in tomato sauce
		SAF3 – Fried Sardine in oil.
Can Used	:	a) Quarter Dingley cans, S-R lacquered
		b) 8-Oz. cans S-R lacquered
Std. Net Weight	:	a) 106 grams for Quarter Dingley can
		b) 210 grams for 8-Oz. can
Std. Solid Weight	:	70% of Net Weight

### Materials & Equipments:

Fresh sardines, tomato sauce, refined oil, wire basket, frying pan, common salt, knives, trays, cans, can closing machine, retort etc.

### **Procedure:**



Weighing ↓	:	
Size Cutting	:	Dressed fish are size cut to 9.5 cm size for Quarter Dingley cans or 5.5 cm for 8-Oz. can.
Washing ↓	:	
Weighing	:	
Brining	:	By immersing in saturated brine for 10 minutes.
Dipping ↓	:	Dip the product in fresh water and remove quickly.
Drying	:	Dry in open air for 10 minutes to remove surface moisture.
Frying	:	Fry in oil for 3-4 minutes at 120 <sup>0</sup> C
Cooling ↓	:	
Packing	:	Pack 85 grams into Quarter Dingley and 147 grams into 8-Oz. cans
↓ Filling	:	Divide the packed cans into 2 batches.
¥	-	To the first batch add hot tomato sauce $(85-90^{\circ}C)$ to net weight. To the second batch add hot oil $(80^{\circ}C)$ to net weight, with a gram of table salt.
Seaming ↓	:	Vacuum seaming or after proper exhausting

Can Washing ↓	:	
Retorting ↓	:	At 115 <sup>0</sup> C (10 psi) for 50 minutes
Cooling	:	
Drying	:	
Labeling ↓	:	
Storage	:	

## Method of Frying:

After drying the size cut pieces of fish in open air, place them in a wire basket and immerse in the hot oil  $(120^{0}C)$  present in a frying pan. Frying is completed when backbone could easily be removed and shows no redness.

#### Note:

Precooking step is avoided in the fried canned fishery products, since frying in oil before packing into cans not only removes excess moisture present in the tissue but also prevents dilution of the filling medium and improves the texture.

### **Observations:**

Weight of raw material	:
Weight of dressed material	:
Weight of fish prior to frying	:
Weight of fish after frying	:

Can size used.	:
Number of cans produced	:
Number of persons involved & hours worked	:

# **Calculations:**

Calculate the dressing yield, frying loss, canning yield, yield rate and efficiency