

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:

Raw Material : Fresh sardines or good quality frozen sardines



Thawing :



Washing :



Weighing :

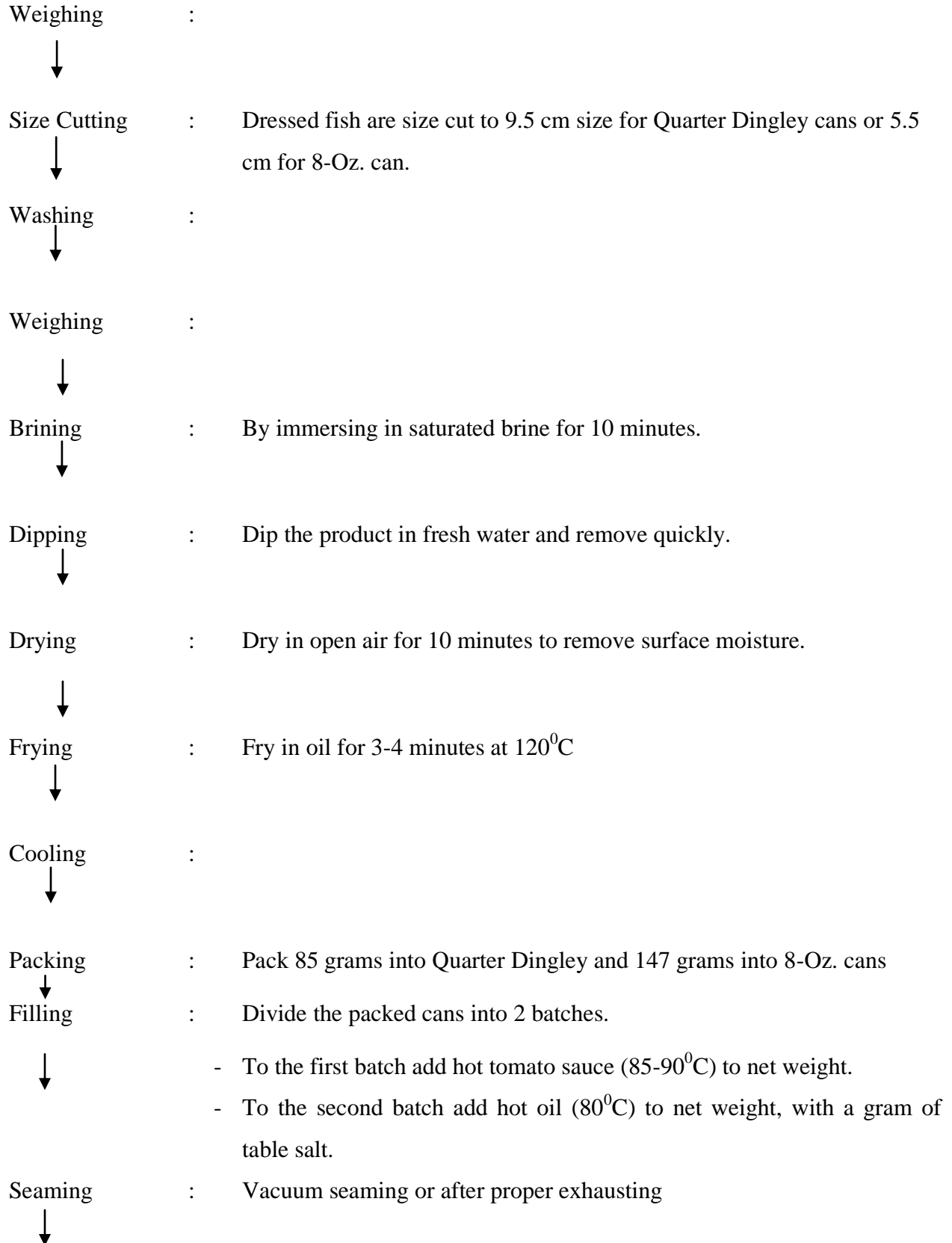


Dressing : Descaling and Knobbing



Washing :





Can Washing :



Retorting : At 115⁰C (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 (120⁰C) 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