

CANNING OF SHRIMP IN BRINE (WET PACK)

Aim: To study the canning of shrimp using brine as the filling medium.

Introduction: Shrimp has become the backbone of the seafood in India, because of its export value in frozen form; besides minor quantities of small size grade shrimp (90-140 pieces per kg.) are being exported in canned form. The choice of small shrimp of canning is partly due to the poor market for this size and partly to the need to use mild sterilization process.

Though many species of shrimp belonging to the genus *Peneaus*, *Pandalus* is canned in the world, *Parapeneopsis stysifera*, *Metapeneaus dobsoni* are the two most important species of shrimp being processed in canned form, either as dry pack or wet pack in brine / oil and exported from India. Shrimp is generally canned as ‘**wet pack**’ where it is canned in brine. Wet pack is the most popular form, many species of Penaeid shrimp are suitable for canning.

Product Code : SRL - Shrimp in brine.

SR3 - Shrimp in oil.

Can Used : 8-Oz. Shrimp can, S-R Lacquered.

Std. Net Weight. : 210 grams

Std. Solid Weight : Not less than 64% of water capacity of container (= 128 grams for 4 ½-Oz. can)

Materials and Equipments:

Fresh whole shrimp, deveining blades, blanching containers, table salt, citric acid and other canning equipments.

Procedure:

Raw Material : The shrimps should be as fresh as possible. For this the shrimps should be taken for processing as soon as possible after the catch.

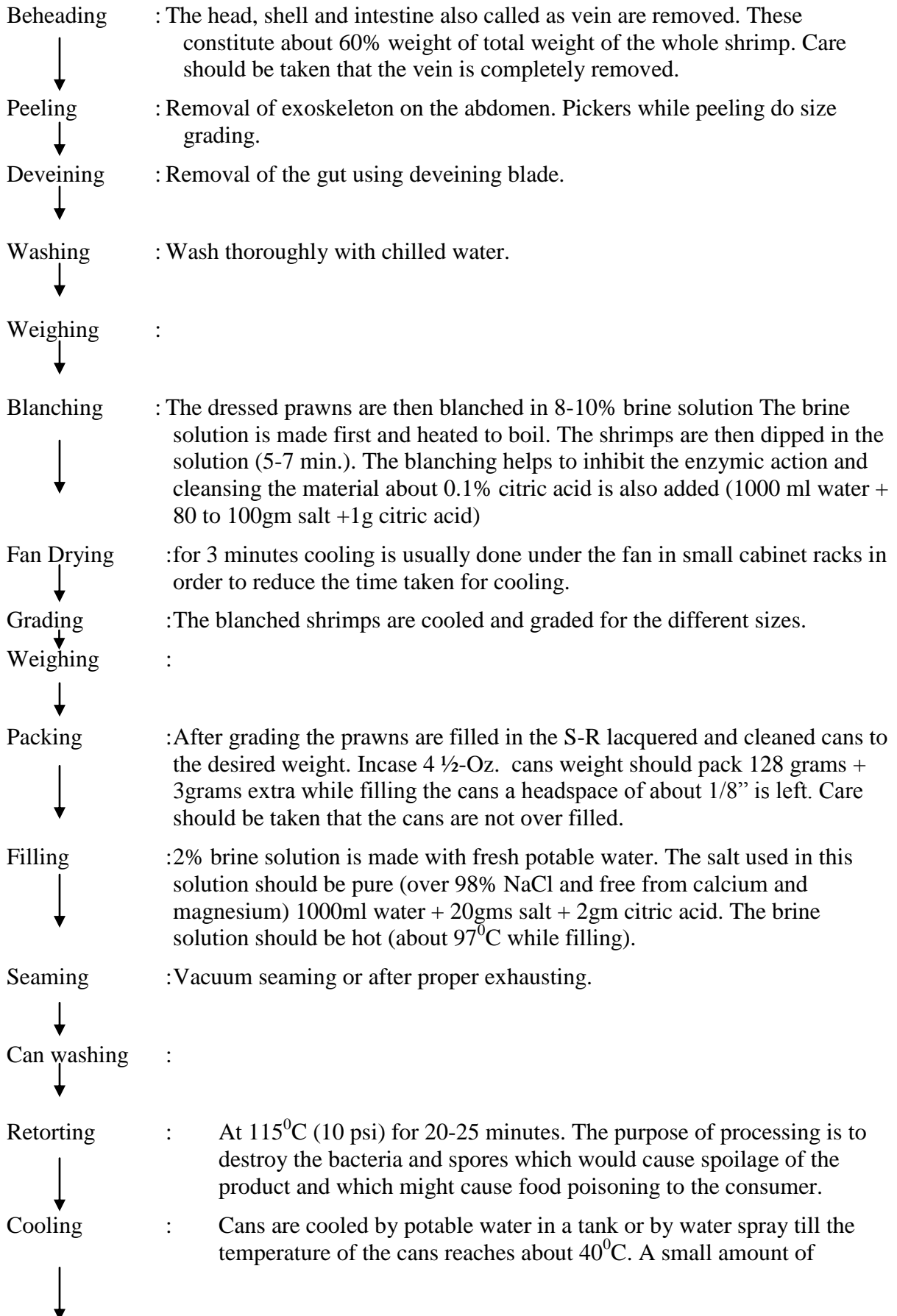


Washing : They should be washed thoroughly with fresh water to make them free from slime, blood, mud etc. and then stored in ice immediately. The handling should be minimum necessary.

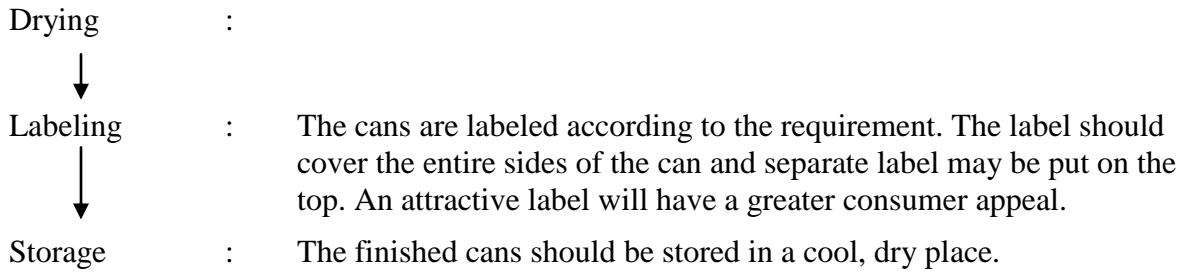


Weighing :





chlorine (1 ppm) may be added to cooling water for additional precautions.



Note:

- 1) The shrimp should necessary be kept in crushed ice during its processing, till the blanching process.
- 2) Proper blanching results in the exudation of excess moisture from the shrimp and production of characteristic red or pink colour, besides curling of shrimp.

Observations:

- Weight of raw material (Head on) :
- Weight of peeled and deveined shrimp :
- Weight of blanched shrimp :
- Number of cans produced :
- Number of persons involved & Man hours :

Calculations:

Calculate the dressing yield, blanching loss, canning yield, yield rate and efficiency.