

CANNING OF GREEN MUSSELS IN MASALA / OIL / BRINE

Aim: To study canning of green mussels in masala or oil or brine as filling medium.

Introduction: Mussel belonging to the species *Perna viridis* (Green mussel) and *Perna indica* (brown mussel) are available from their natural beds in the intertidal zones along the southwest and southeast coasts of India. Successful culture techniques have been developed for the green mussel. Whether it is from the natural beds or from culture sources, the live animals shall be subjected to biological cleansing before processing into any type of products.

Green mussel are not only relished as food by the low-income group class peoples but also considered as delicacy by the coastal people living at the seacoast.

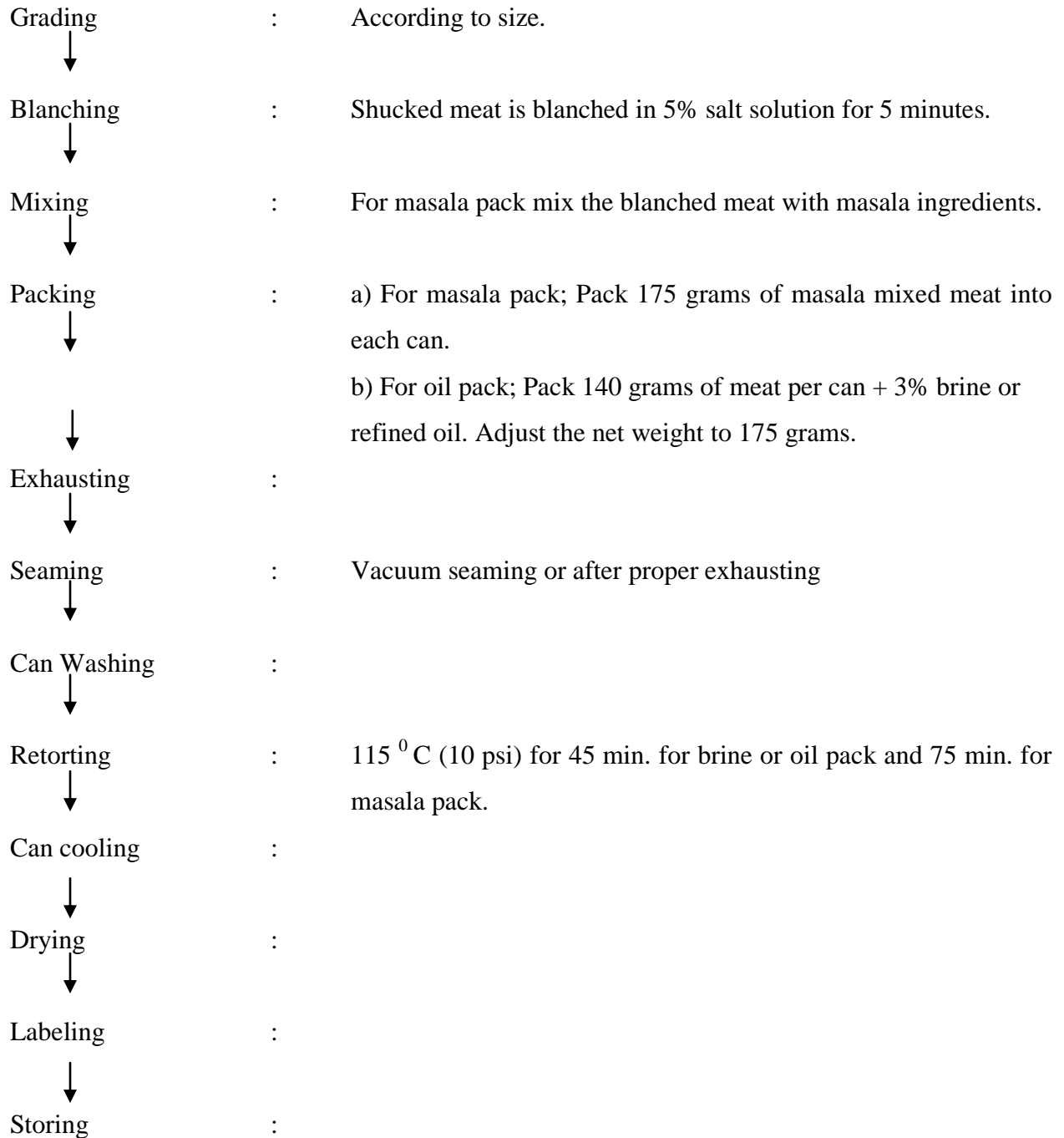
Product Code	:	GMM, GM3, GML
Can Used	:	8-Oz. Can, S-R lacquered.
Std. Net Weight	:	210 grams.
Std. Solid weight	:	65% (min.) for brine and oil packs, 210 gram for Masala pack.

Material and Equipments:

Live green mussel, table salt, vegetable oil, masala ingredients and other canning equipments.

Procedure:

Raw Material	:	Whole live green mussels
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Washing	:	
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Depuration	:	Keep the live mussels in running water for 24 hours, and latter in 5 ppm chlorine water for 2 hours, to remove sand, dirt and off odour.
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Shell opening	:	By keeping in boiling water (100 ⁰ C) for 10-15minutes.
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Shucking	:	Removal of meat from the opened shells manually.
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Cleaning	:	
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Note: 1) Only live mussels should be used.

2) Initial size grading helps in controlling blanching time.

Masala Preparation:

Garam Masala : 30 grams

Chilly powder : 30 grams

Salt : 2%

Refined Oil : 150 grams

Onions : 300 grams

Mixing with Ingredients:

Fry the shucked and blanched meat in the oil for a short time, then mix with other ingredients mentioned above and fry for a while and later remove it for packing.

Observations:

Weight of raw material :

Weight of shucked meat :

Weight of blanched meat :

Weight of masala meat :

Number of cans produced :

Number of person involved & hours worked :

Calculations:

Calculate the shucked meat yield, blanching loss, canning yield, yield rate and efficiency.