CANNING OF FISH IN CURRY

a) Canning of Indian Oil Sardine in Curry

Aim: To study the canning of Indian oil sardine in curry

Introduction: Canned sardine in curry is ready to eat food, suitable for direct consumption without any further preparation. The method differs with the canned sardine in oil / brine from the packing media and packed weight point of view.

Product Code : SA 7

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

Std. Net Weight : 210 grams

Std. Solid Weight : Fish to curry Ratio; 60: 40

Materials & Equipments:

Fish, common salt, table salt, tables, knives, trays, tubs, empty cans, closing machines, retort, ingredients for curry preparation and containers.

Procedure:

Raw Material : Fresh whole fish

Thawing : If frozen

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Weighing :

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Dressing : Removal of scales, head and gut by knobbing process

Size Cutting : 5.2cms.

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Washing :

▼Weighing

Brining : In saturated brine for 10 minutes

Washing : Pack 140-150 grams into each can.

Precooking : Cook in steam at 100°C for 15 minutes

Draining : Invert the cooked cans over a wooden tray for 10 minutes

Weighing : Add hot curry to net weight +2 grams extra.

Can Seaming : Using vacuum Seamer

Can Washing :

Retorting : At 117^{0} C for 90 minutes

Cooling :

Drying :

Labeling :

Storage :

Method of preparation of curry:

The spices and other materials shown in the table below are cleaned and trimmed. Fry the spices in refined oil and grind into a paste. The paste is later added to fried onion and diluted

with water and boiled. Finally add sliced tomatoes and continue boiling for some time. The curry is used for filling into cans containing pre-cooked fish.

Curry Requirements:

a) For Paste	% in paste
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Refined oil for frying	4.0
Long dried chillies	3.2
Short dried chillies	4.8
Coriander	2.0
Mustard	1.6
Cumin	0.8
Pepper	1.6
Turmeric powder	1.6
Tamarind	8.0
Onion	14.0
Garlic	1.6
Table salt	8.8
Water for grinding	48.0

b) For Curry Dilution (For 25 kg of prepared paste)

Refined oil	7.0 kg
Onions	7.0 Kg
Tomatoes	9.0 Kg
Water for ketteling	36.0 Kg

Observations:

Weight of raw material	:
Weight of dressed crab	:
Weight of salt used for brining	:
Weight of fish packed	:
Weight of pre-cooked fish	:
Weight of curry packed	:
Number of persons involved and hours worked	:
No. of cans produced	:
Size of can used	:

Calculations:

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

b) Canning of Shrimp in Masala

Aim: To study canning of shrimp in Masala

Product Code : SRM

Can Used : a) 4½-Oz. Shrimp can, S-R Lacquered

b) 8-Oz. can, S-R lacquered

Std. Net Weight : a) 190 grams for 4½-Oz. Shrimp can

b) 210 grams for 8-Oz. can

Std. Solid Weight : Fish to Masala: 60: 40

Materials and Equipments:

Fresh shrimp, deveining blades, blanching container, equipment for fan drying, table salt, citric acid, masala making equipments and Masala ingredient etc.

Procedure

Washing

Raw Material: Fresh raw shrimp

Washing:
Size grading:
Beheading:
Peeling:
Deveining:

Weighing Blanching By boiling in 8% table salt solution, containing 0.2% citric acid for 6 minutes. Fan Drying Grading : Packing 120 grams for 8-Oz. can and 110 grams for 4½-Oz. can Add hot curry (80^oC) to net weight + 3grams extra Filling Seaming By vacuum seaming or after proper heat exhausting Can Washing: At 115^oC (10 psi) for 60 minutes Retorting : Cooling Drying Labeling

Storage

Observations:

Weight of raw material :
Weight of peeled and deveined shrimp :
Weight of shrimp before blanching :
Weight of shrimp after blanching :
Number of cans produced :
Number of persons involved and hours worked :
Weight of Masala Prepared :
Size of can used :

Calculations:

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

Masala curry preparation (for 1Kg of meat):

Garam Masala : 30g Chilli Powder : 30g Salt : 2%

Refined oil : 150g

Note: Fry the shucked meat in the oil for a short time, mix with other ingredients, mix and dry for a short time and take out for packing.