

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.

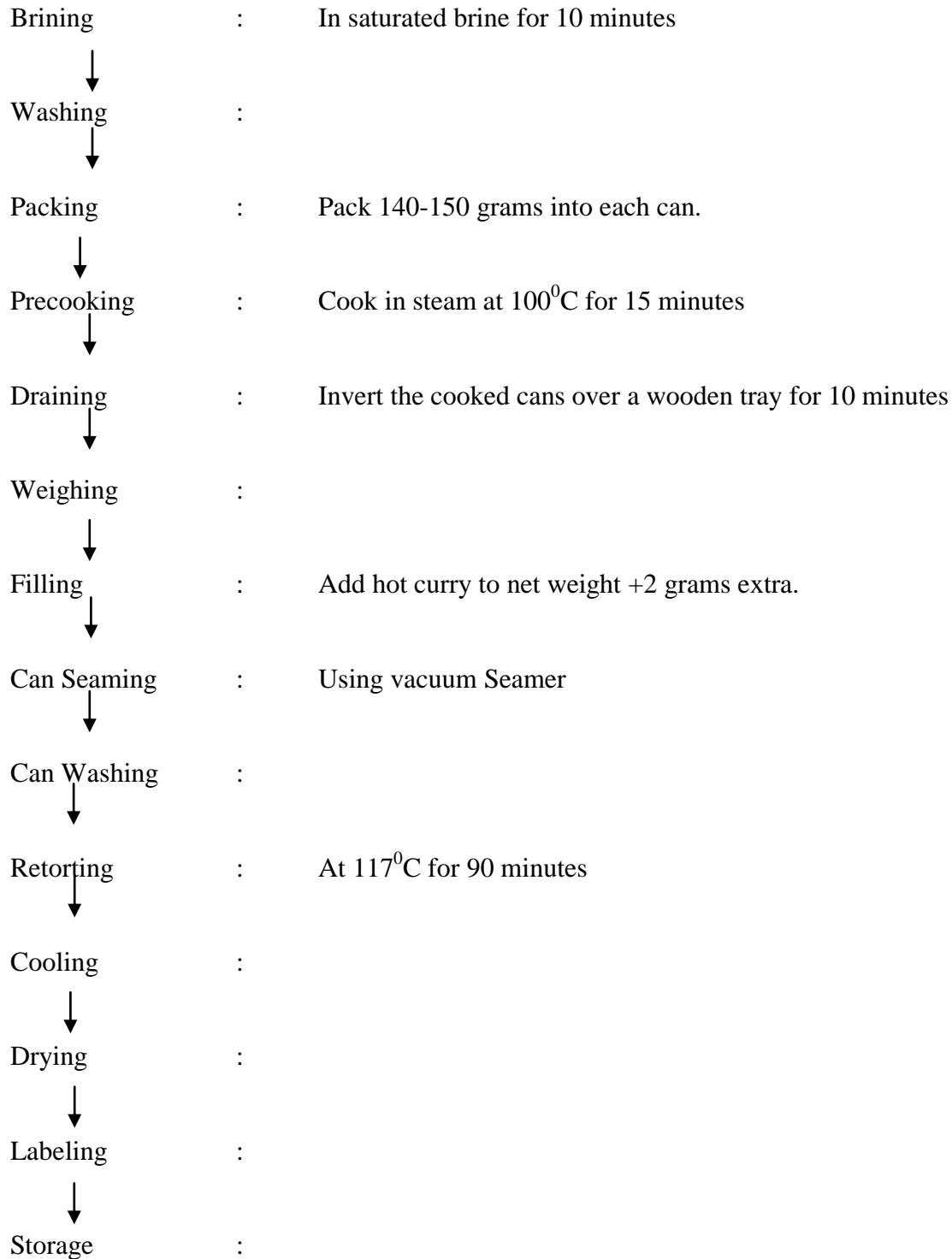
Product Code : SA 7
Can Used : 8-Oz. Can, S-R. Lacquered
Std. Net Weight : 210 grams
Std. Solid Weight : Fish to curry Ratio; 60: 40

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
↓
Weighing :
↓
Dressing : Removal of scales, head and gut by knobbing process
↓
Size Cutting : 5.2cms.
↓
Washing :
↓
Weighing :
↓



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
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

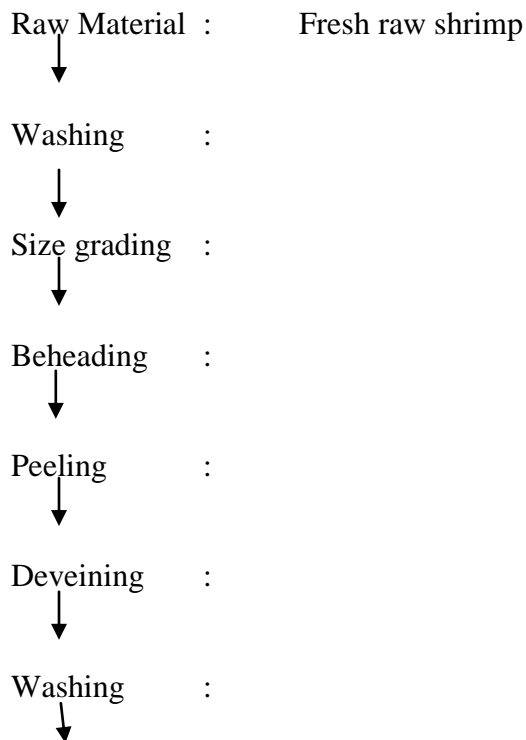
Aim: To study canning of shrimp in Masala

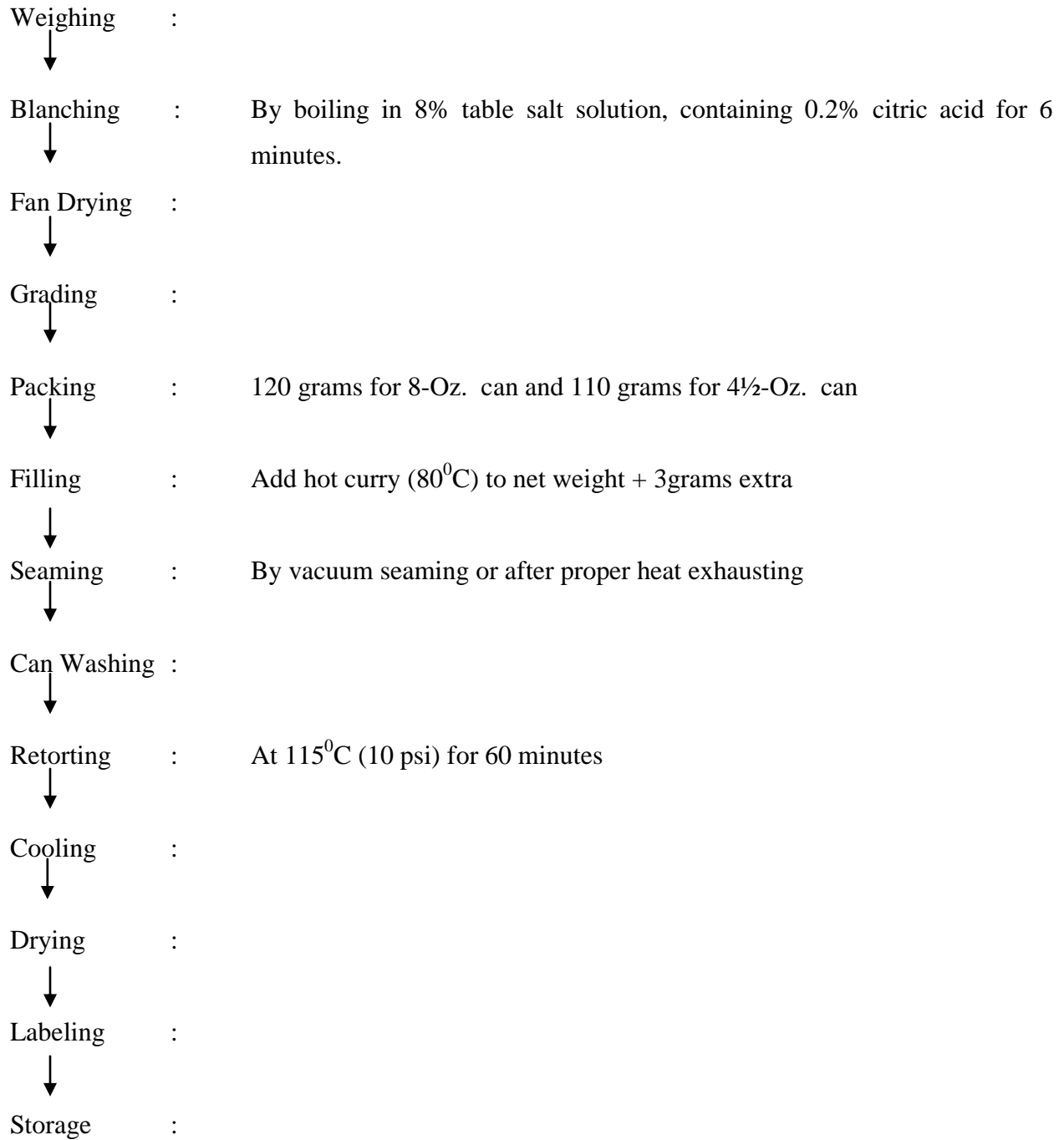
- Product Code : SRM
- Can Used : a) 4½-Oz. Shrimp can, S-R Lacquered
b) 8-Oz. can, S-R lacquered
- Std. Net Weight : a) 190 grams for 4½-Oz. Shrimp can
b) 210 grams for 8-Oz. can
- Std. Solid Weight : Fish to Masala : 60 : 40

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





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.