

CANNING OF MACKEREL FILLETS IN TOMATO SAUCE

Aim: To study canning of skinless and boneless mackerel fillets in tomato sauce.

Introduction: One of the best products that can be prepared from Indian mackerels is the canning of skinless and boneless fillets in quarter Dingley cans using tomato sauce as the filling medium.

Product Code : MKFT-Mackerel fillets in tomato sauce.

Cans Used : Quarter Dingley can (plain)

Std. Net Weight : 106 grams

Std. Solid Weight : 75 grams (Min)

Materials & Equipments:

Fresh or frozen mackerel of good quality, Caustic soda, tomato sauce, wooden trays, tables, cutting boards, tubs, cans, can closing machines, retort etc.

Procedure:

Raw material : Whole fresh fish (or good quality frozen fish)



Thawing : If frozen material is used.



Weighing :



Lye peeling : The fish are deskinning in boiling (hot) sodium hydroxide (1%) solution for 1 – 1½ minute.

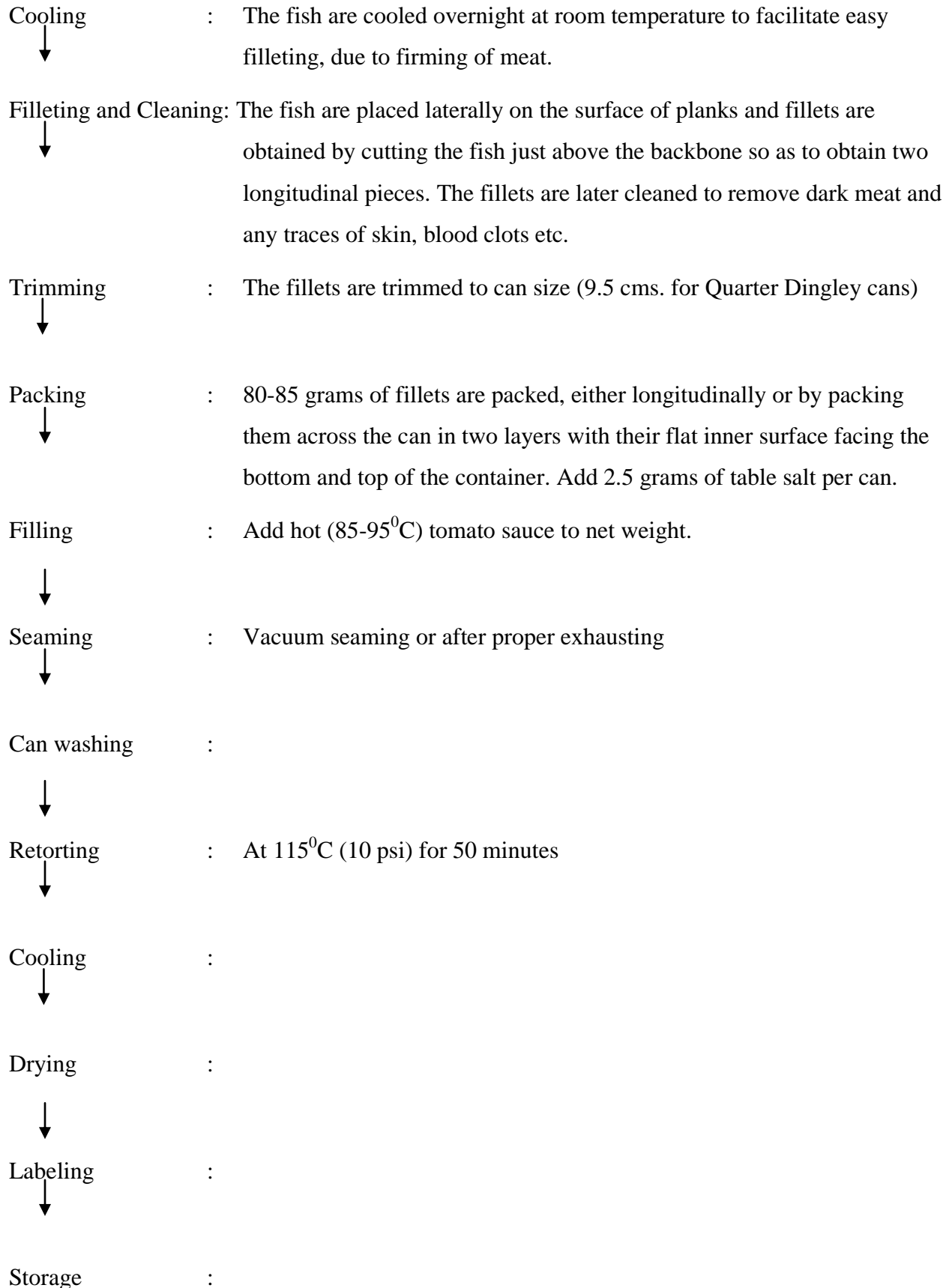


Washing : Wash the lye peeled fish thoroughly in running water for 20 minutes to remove all the traces of alkali from fish. Otherwise, the alkali adversely affects taste and flavour due to pH change and also leads to can corrosion.



Precooking : By cooking the fish in steam at 100⁰C for 20 minutes.





Observations:

Weight of raw material :
Weight of lye peeled fish :
Weight of fish after pre-cooking :
Weight of trimmed fish fillets obtained :
Weight of fish packed :
Quantity of filling media used :
Number of cans produced :
Number of persons involved & hours worked :

Calculations:

Calculate the lye peeling loss, precook loss, trimming loss, filleting yield, canning yield, yield rate and efficiency.