

CANNING OF POMFRETS IN OIL / TOMATO SAUCE

Aim: To study canning of Pomfrets in oil or tomato sauce.

Introduction: Among the three species of pomfrets mainly caught in India, silver pomfrets (*Pampus argentus*) and white pomfret (*Pampus chinensis*) are most esteemed table fish of India, from the point of view of consumer acceptability and they are heavily landed along the Gujarat (Saurashtra) and Maharashtra coasts and in considerable quantities along Karnataka, Kerala, Tamilnadu, Andhra Pradesh and West Bengal Coasts. They grow from 30 to 50 cm in length and 0.5 to 1.25 kg in weight. In the Northern waters of Indian coast, pomfrets are landed more during the winter months of November to February, while in Southern parts, monsoon and post monsoon season are most important. Drift gillnets are the most important gear for capture of pomfret. Bag nets and travel nets catch considerable quantity of juveniles.

Pomfrets are highly priced marine fishes. They are mostly sold fresh or in frozen form. Some quantities of pomfrets are also dry salted. However, only negligible quantities of fish are being canned.

Product Code : PM3 – Pomfret in oil
PMT – Pomfret in tomato sauce.

Cans used : 8-Oz. cans, S-R lacquered

Std. Net Weight : 210 grams

Std. Solid Weight : 66% of net weight (min)

Materials & Equipments:

Fish, common salt, table salt, tables, cutting boards, knives, trays, cans, can closing machines, retort, refined oil, tomato sauce, etc.

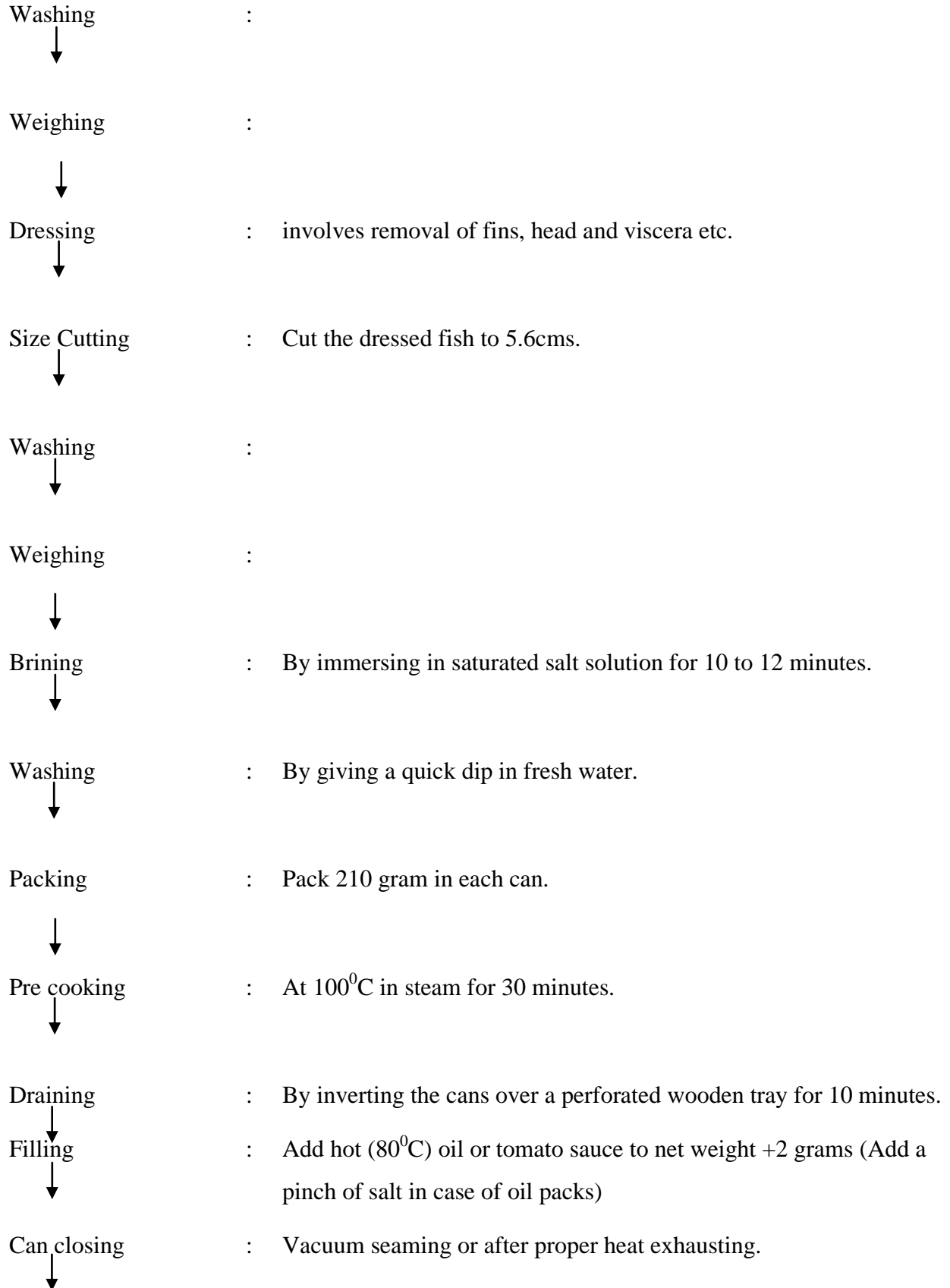
Procedure:

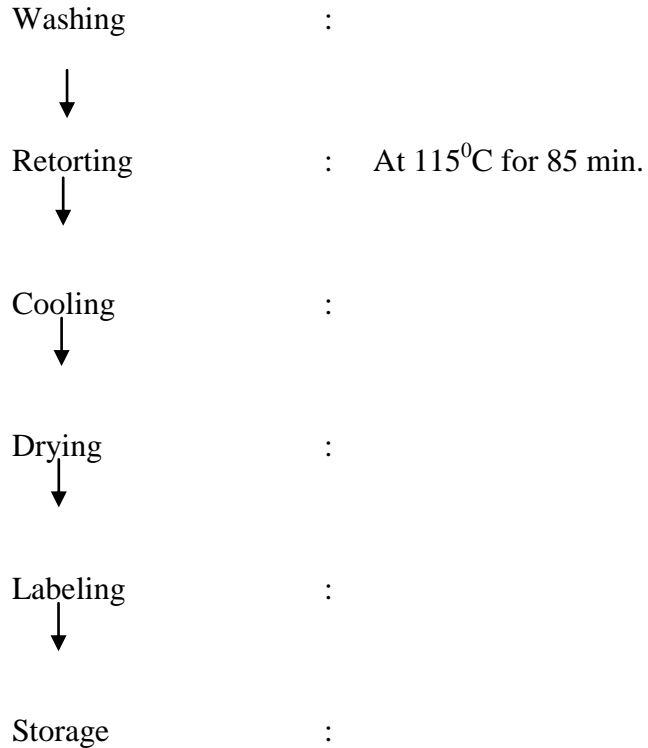
Raw material : Fresh round fish (or frozen)



Thawing : If frozen.







Observations:

- Weight of raw material :
- Weight of dressed fish :
- Weight of fish packed :
- Weight of precooked fish :
- Weight of filling medium added :
- Number of cans produced :
- Number of persons involved & hours worked :

Calculations:

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