

## CANNING OF MRIGALA (INDIAN MAJOR CARP) FILLETS

**Aim:** To study canning of mrigala fillets in oil / brine / tomato sauce / curry as filling medium.

**Introduction:** Mrigala is one of the most important Indian major carp being cultured in the fresh water ponds, all over the country and is said to be a good source of raw material for canning purpose. However, the fish cannot be canned either in whole form (due to enormous size) or in steaks form (due to hard bones). Further, since the processing temperature makes the skin unattractive and unacceptable for the human palate, the fish are canned as skinless fillets only.

Product Code : MR3-Mrigala in oil  
MRL-Mrigala in brine  
MR7-Mrigala in curry  
MRT-Mrigala in tomato sauce.

Cans used : a) 8-Oz. cans, S-R lacquered  
b) Quarter Dingley cans, S-R lacquered.

Std. Net Weight : a) 210 grams for 8-Oz. cans  
b) 106 gram for Quarter Dingley cans.

Std. Solid Weight : 70% of net weight.

### Materials & Equipments:

Fresh mrigala, refined oil, tomato sauce, curry, common salt, knives, trays and other canning equipments.

### Procedure:

Raw material : whole, fresh mrigala.

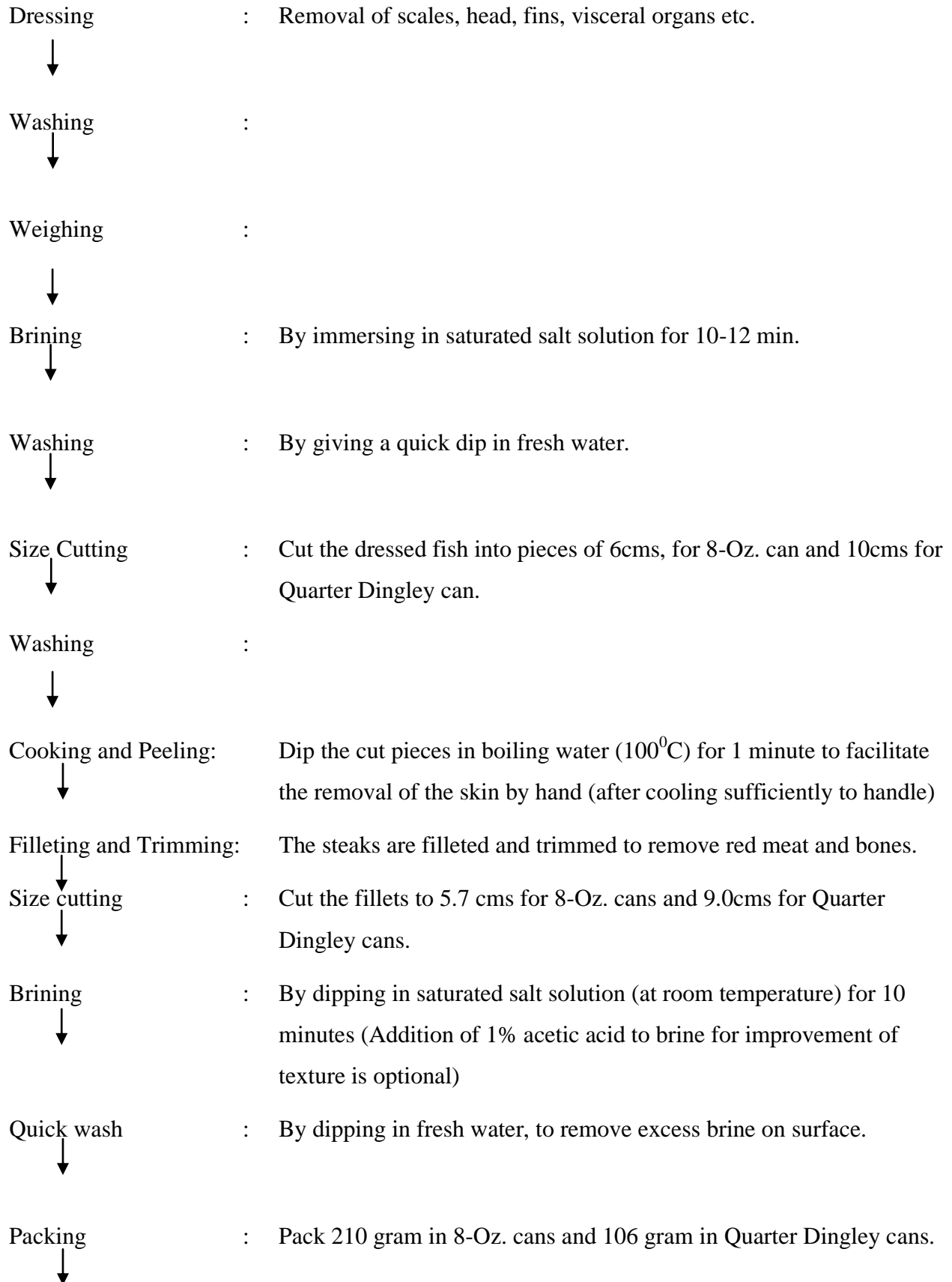


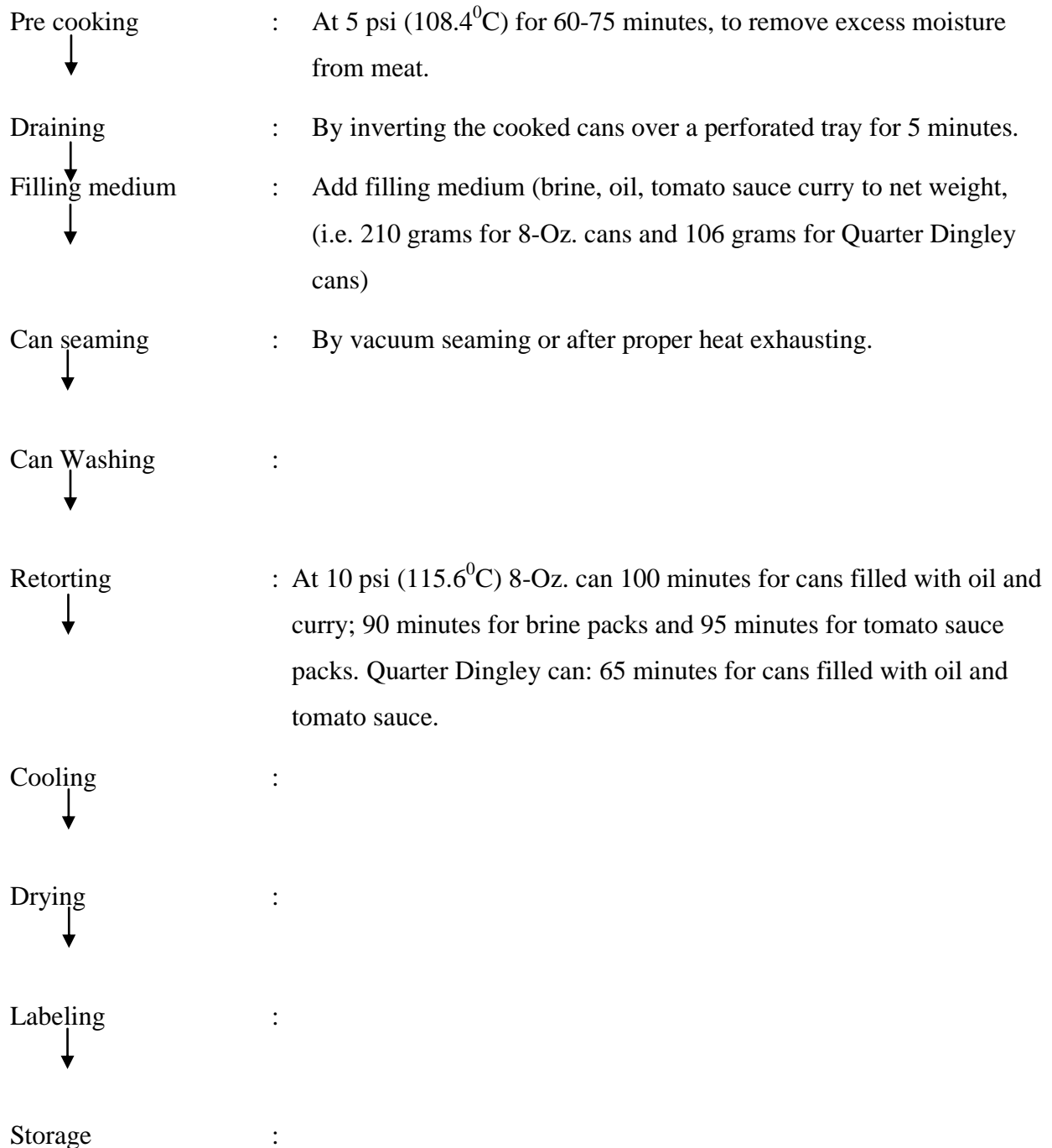
Washing :



Weighing :







**Observations:**

1. Weight of raw material :
2. Weight of dressed fish :
3. Weight of steaks prior to cooking :

4. Weight of size cut fillets :
5. Weight of fillets packed :
6. Weight of fillets after precooking :
7. Weight of filling media added :
8. Size of can used :
9. Number of cans produced :
10. Number of persons involved & hours worked :

**Calculations:** Calculate the dressed fish yield, steaks yield, filleting yield, precook loss, canning yield, yield rate and efficiency.