

Sea Food Processing Technology 3(2-1)

Theory

Fish and shell fish: overview, importance, handling, transportation. Reception, testing and storage of fish. Quality indicators: biochemical, microbiological. Fish preparation: heading, filleting, skinning. Standards for freshness of fish. Fish preservation: freezing, defrosting, canning, salt curing, smoking, drying. Processing of miscellaneous products. Quality control and factory sanitation.

Practical

Evaluation of freshness of fish. Quality evaluation of processed fish. Preservation of fish by salting, smoking, canning, freezing. Preparation of fish products. Visit to fish farm/ processing industry.

Recommended Books

1. Long, A. 2008. Fish processing technology. Cyber Tech. Publications. New Delhi, India.
2. Ninawe, A.S. and Rathnakumar, K. 2008. Fish processing technology and product development. Narendra Publishing House, New Delhi, India.
3. Bremner, H.A. 2005. Safety and quality issues in fish processing. Woodhead Publishing Ltd., Abington, Cambridge, UK.
4. Hall, G.M. 2001. Fish processing technology. Blackwell Pub Co., Cambridge, UK.

Website: www.foodscienceuniverse.com