

KARNATAKA VETERINARY, ANIMAL AND FISHERIES SCIENCES UNIVERSITY, BIDAR

COLLEGE OF FISHERIES, MANGALORE- 575002

DEPARTMENT OF FISH PROCESSING TECHNOLOGY



READY TO EAT SQUID RINGS IN MASALA USING RETORT POUCHES



Devika, G, Gouthamy, P.D., Magaraju, S., Manjanaik, B., Sreenu Nayak, B.





BACKGROUND & IMPORTANCE

Among the cephalopods the squids are the most lucrative and traded commodity in the seafood industry compared to any other items. Though the frozen products are the major exporting item, new trend has been for the value added and ready to eat products. Global production of Squids in 2018 was 4.87 million metric tonnes and within that 5.61 lakh metric tonnes were India's contribution (FAO, 2018). Over the last two decades the market for cephalopods processed in airtight containers is increasing and touched the US\$ 3.54 million in value. Indian production of the shrimp processed in air tight containers also showed the same trend as like global scenario. In 2015, the production was 7089 t in quantity and US\$ 74967 in value (FAO, 2018). Flexible laminated retortable pouches of 3 or 4 ply can be used as a packaging alternative to the conventional metal containers. It is more convenient and economically feasible. These plastic pouches have a thin profile of cross-section that facilitates rapid heat penetration which will reduce the processing time and will leads to minimization in nutritional loss, improving product quality and reducing energy requirement. Pouch processing is found to reduce the negative impact of heating on to the products and there were superior to that of the metal containers. Squid rings in masala is a delicious product prepared with squids, Indian commercial spices and other ingredients which have a very good demand in the domestic and export markets. The product was prepared using the recipe followed in the culinary style preparation in Andhra Pradesh.

PROCESS FLOW FOR PREPARATION OF READY TO EAT SQUID RINGS IN MASALA





Developed by
Dr. B. Manjanaik,
Professor
Department of Fish
Processing Technology

or more information contact

Dean Fisheries College of Fisheries Kankanady, Mangalore Karnataka, India

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I. Preparation of Ready to Eat (RTE) Squid rings in masala Thermally Processed in Retortable pouches. MFSc student Research