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Development of ready to serve restructured surimi product from minced meat of leather jacket (*Triacanthus brevirosterus*)

K Hema, R Jeyashakila and S A Shanmugam
Tamil Nadu Fisheries University, India

Low valued finfish, (*Triacanthus brevirosterus*) popularly known as “white tripod” or leather jacket were used for the preparation of minced meat, surimi and subsequently, the restructured surimi gel products. Restructured surimi gel product was prepared using short nosed white tripod (*Triacanthus brevirosterus*) with egg white as additive at 1%. Heat setting was done initially at 45°C for 30 min followed by heat processing 90°C for 45 min. Restructured surimi gel in stew was standardized using four most popular recipes available in local cuisine based on the sensory acceptance and the Kerala fish stew was considered the best. Restructured surimi gel in Kerala fish stew was then heat processed in 4 ply laminated retort pouch of dimension 150x 200 mm, at 15 psi gauge pressure for varying time duration and the F_0 values ranged from 13.10 to 22.58 min. Products examined of their organoleptic and microbial qualities showed those processed with F_0 value of 13.10 min was acceptable with excellent eating quality with no fishy flavor and was microbial sterile until the storage period of 6 months.

Biography

K Hema is currently a PhD scholar in Department of Fish Processing Technology, Fisheries College and Research Institute of Tamil Nadu Fisheries University, India.

vathihema79@gmail.com

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