

Vacuum and Modified Atmosphere Packaging of Fresh Fish

Abstract:

Shelf life of perishables like fish is limited due to effect of atmospheric oxygen and the growth of aerobic microorganisms. Vacuum and Modified Atmosphere Packaging (MAP) is one of the techniques for preservation and enhancement of shelf life of food products. Vacuum packaging involves removal of air from the packages of food products and sealing the packages under hygienic conditions. Technology for packaging of commercially important fresh fish like mackerel, pomfret and shrimps for the purpose of retail marketing has been developed.

Salient features of the technology:

- Use of suitable flexible bags and thermoformed plastic trays of different sizes.
- Laminated rectangular or square shaped pouches are made of 12-micron polyester laminated with 75 - micron polyethylene.
- Fish is washed in potable water and rinsed before packaging.
- After putting the fish in bags, sealing is done at 90 – 95% of vacuum using a vacuum sealing machine.
- Food grade CO₂, N₂ and O₂ gases are used for packaging of the fish in plastic trays.
- Shelf life of upto 30 days could be achieved.



(Modified Fish Packaging Technology)

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