



FOOD TECHNOLOGY : FOOD PRESERVATION

By

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1. HIGH TEMPERATURE METHOD

Canning

- 1810 – Peter Durand – Use Tin Container for Food Preservation
- Process –
 - Washing of Food
 - Bleaching with hot water
 - Cans filled with food
 - Heating - high acid food – 100°C , low acid food 121°C
 - Seal – heat under pressure – cool – packing
- Not 100% sure method
- Some bacterial sp. may survive



HIGH TEMPERATURE METHOD

Pasteurization

- High temperature short time method (HTST)
 - 71.7°C for 15 sec.
- Long temperature long time method (LTLT)
 - 62.8°C for 30 sec.
- Ultrahigh temperature method (UHT)
 - 140°C for 15 sec.
 - 149°C for 0.5 sec.



2. LOW TEMPERATURE TREATMENT

- 5°C for Food Preservation
- 10°C for Fruits and Vegetables
- -20 for Ice Cream



3. DRYING/DEHYDRATION

- Sun Light
- Air
- Solar air drayer
- Smoking



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Traditional Fish Processing and Economic Status of Fishermen of Central India with Special reference to Rajnandgaon, Chhattisgarh, India

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Abstract

Traditional fishing and fish processing are very significant activity in Chhattisgarh. The fishing and fish processing in Chhattisgarh is related with the culture, employment and protection of food. This present study was done to find out the traditional methodology of fish processing in Rajnandgaon and also to recognize the economic status of fishermen involve in fish processing. Data was collected by a survey between July to December 2014 in five local markets and some colonies of fishermen. Personal interview and on sight observation was taken for the fish processing methodology, preservation technique and economic status of fishermen. A total of 15 species of processed fish was collected during the investigation period. Half burning and sun drying were found as a common traditional method for processing of fish. Bamboo stick made vessels and jhangli was founded as local technique adopted for the preservation of fish. The economic status was found not enough for the fishermen. The fishermen want to large scale production of processed fish to flourish the business. The active involvement of females was found during the investigation. The processed fish obtained from the traditional methodology were found cheap and satisfactory to the customers.

Keywords: Economic status of fishermen, fish processing, Rajnandgaon, Sheonath River, traditional methodology.



Figure-2(N)
Half burned *Chanda nama*



Figure-2(O)
Sun dried *Chanda nama*

4. LYOPHILIZATION

- -20°C
- Freeze
- Coffee, meat
- Transporting



5. OSMOTIC PRESSURE

- Principle – Osmosis
- Salting – use of salt
- Sugaring – use of sugar
- Example – jam, jelly, pickle, honey etc.



6. CHEMICAL TREATMENT

- Sorbic acid – syrup, salad dressing, cake
- Benzoic acid – FAD Approved beverage, preservative
- Propionic acid – butter, cheese
- Ethylene oxide (gas) – preservative – spice, nuts, dry fruits
- Nitrites – meat preservatives



7. OIL PRESERVATIVE

- Pickle



Thankyou

