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READY TO EAT WHITE LEG SHRIMP (*LITOPENAEUS VANNAMEI*) IN MASALA USING RETORT POUCHES

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BACKGROUND & IMPORTANCE

Shrimps are the most traded commodity among the seafood industry compared to any other item across the world. Though the frozen products are the major exporting item, new trend is for the value added and ready to eat products due to the antidumping tariffs for processed products in different domestic and international markets. Among the shrimp species, Pacific white leg shrimp (*Litopenaeus vannamei*) gained more popularity among the farmers owing to its fewer occurrences of diseases. Global production of Vannamei in 2018 was 4.17 million metric tonnes and within that 4.61 lakh metric tonnes were India's contribution (FAO, 2018). Over the last two decades the market for shrimp processed in airtight containers is increasing and touched the US\$ 2.54 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, 2016). 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 (Bindu et al., 2014; Rangaro, 2002). 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 (Mohan et al., 2006; Chia et al., 1983). Shrimp in masala is a delicious product prepared with shrimp, Indian spices and other ingredients which have a very good market demand. . The product was prepared using the recipe followed in the culinary style preparation in Kerala.

PROCESS FLOW FOR PREPARATION OF READY TO EAT SHRIMPS IN MASALA



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