



ALAGAPPA UNIVERSITY

(A State University Accredited with A+ NAAC (CGPA: 3.64) in the Third Cycle and Graded as Category-I University by MHRD-UGC)

Karaikudi- 630003, Tamil Nadu, India

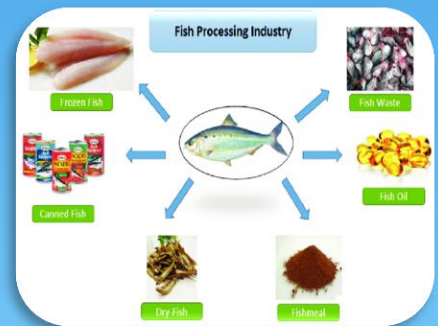


DEPARTMENT OF OCEANOGRAPHY & COASTAL AREA STUDIES

Value Added Course **TECHNIQUES IN FISH PROCESSING**

Course Code: 548908
Duration: 30 Hours

Session: July- Sep, 2022
Course Coordinator: Dr. G. Palani Selvan



Learning Outcome

- Students will gain knowledge about fish spoilage and causative agents.
- Students will know about different seafood packaging materials and methods of packaging and transport.
- Students will acquire knowledge on quality assurance in seafood processing.

Course Content

- General introduction
- Fish processing methods
- Fish Preservation methods
- Fishery By-products
- Quality Control, Packaging and Marketing



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Syllabus/ Content

Alagappa University,

Department of Oceanography & Coastal Area Studies

Course: Value added course on Techniques in Fish Processing

S.NO	CONTENT	HOURS
Module I	History and status of processing technology - Post-harvest management of fish: Grading - storage and transportation. Fish nutrition– Post mortem changes. Fish spoilage types, causative factors – autolytic and microbial spoilage - rancidity.	5
Module II	Fish processing plant design: Fundamentals of design: Site selection, design and preparation of layout - freezing plant, cold storage, canning plant, dryers. Site building, water supply, equipment's and clothing.	5
Module III	Processing methods: Drying - conventional and modern methods of drying, Salt curing – brining, pickling, smoking and canning-types of canned products – problems in canning process.	5
Module IV	Preservation methods: Principles and methods of chilling, types of Ice, Freezing, Irradiation methods of preservation.	5
Module V	Fishery by-products: Definitions - methods – production and uses – fish silage, fish liver oils, gelatin, fish glue, Isinglass, fish skin leather, chitin and chitosan.	5
Module VI	Packing: materials – types – quality assurance. Trading: role of EIA and MPEDA. Quality Control: HACCP-FSSAI, USFDA, EU guidelines- Good Management Practices.	5