

PARTIALLY HYDROLYSED AND DEODORISED FISH MEAT



INTRODUCTION

- ❑ In spite of concerted efforts ,the production of FPC could not become commercially successful.
- ❑ A few methods have been reported to prepare deodorised or partially deodorised fish meall by the method of washing to remove water soluble odoriferous components.
- ❑ Rudra Setty reported a novel method which involves treatment with hydrochloric acid
- ❑ The process utilised the following species of fish namely lactarius, croaker,threadfin bream and ribbon fish,all low cost of low(2-3%) fat content.

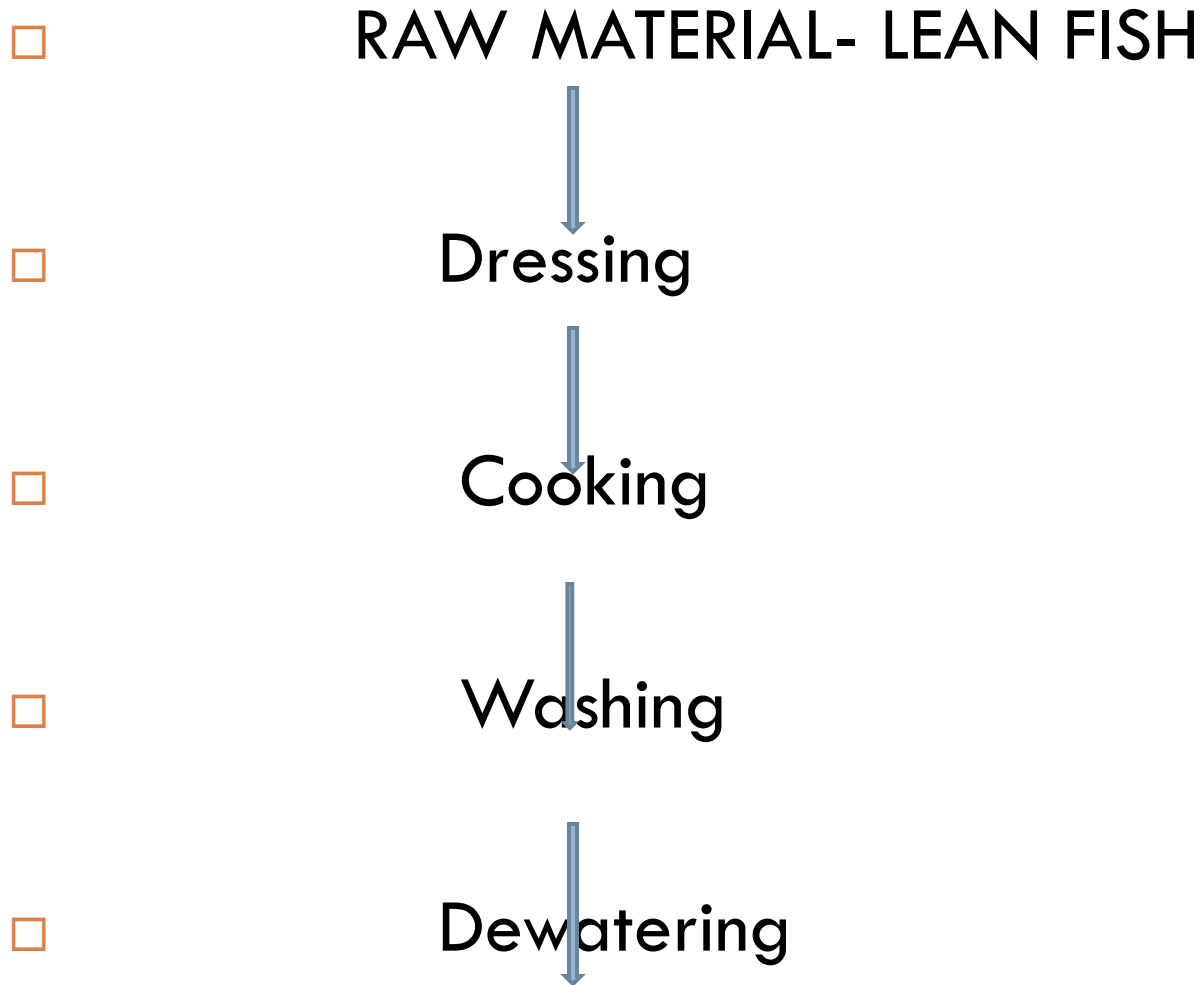
DEFINITION OF PHD

- ❑ PHD fish meat is partially hydrolysed and deodorised product. It is a form of fish protein by acid(1N HCl) and later neutralising with 1N NaOH.
- ❑ PHD has a soft texture and can be incorporated into food products of different types.
- ❑ It can be stored at room temperature for 2-3 days.
- ❑ When PHD meat is dried and pulverised becomes PHD fish flour and is more stable in terms of shelf life than PHD fish meat.

PURPOSE OF PREPARING FISH FLOUR

- ❑ It was employed mainly for the purpose of eliminating the coagulable and elastic properties of proteins. But it also appears to have favourable effect on the removal fat apart from removing residual bones responsible for causing grittiness in the final product.
- ❑ Products were reported to be without any fish flavour and kept well for more than a year without developing any fish odour.

PREPARATION OF PHD FISH MEAT

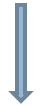


□ Cont.....

□ Acid treatment



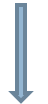
□ Neutralisation



□ Washing



□ Pressing

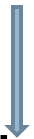


□ Drying

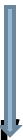


- Cont....

- Pulverisation



- Packing



- Storage

ADVANTAGES OF PHD

- ❑ PHD product is not costly.
- ❑ Product is not carcinogenic.
- ❑ Cost of production is less and shelf life is better.
- ❑ Less grittiness compared to FPC has a soft texture.
- ❑ It can be stored in room temperature for 2-3 days and at 0-5 centigrade for about for 7 days.
- ❑ PHD fish meat can be prepared using lean and trash varieties of fish whose fat content is less than 3%.

CONCLUSION

- ❑ PHD fish meat is incorporated at the rate of 25-30% and PHD fish flour at the rate of 5-10% into the traditionally prepared and chilled products.
- ❑ PHD fish meat can be prepared using lean trash varieties of fish whose fat content is less than 3%.



THANK YOU