

## CANNING OF SMOKED SARDINE

T. S. UNNIKRISHNAN NAIR, K. K. BALACHANDRAN AND P. MADHAVAN

Central Institute of Fisheries Technology, Cochin-682003.

A process for canning smoked oil sardine (*Sardinella longiceps*) is described. Cold blanching of dressed fish in brine, smoking followed by drying in hot air or cooking in steam to reduce the moisture content to the required level and subsequent canning yields product with good organoleptic properties. Coconut husk is used as source of smoke.

### INTRODUCTION

Smoking as a means of preservation of fish is known from very early times. Smoking imparts an attractive colour and characteristic flavour to fish besides instilling preservatives. Colour and flavour are mostly responsible for the preferential consumer appeal for such products. Smoke cured as well as smoked and canned delicatessen fish products are very popular in many of the overseas markets.

Oil sardine (*Sardinella longiceps*) is the single largest fishery of India. Madhavan, Unnikrishnan Nair and Balachandran (1974 a, b and c) have reviewed the literature on utilization of this fish. Unnikrishnan Nair *et al.* (1974) have reported a process for canning sardine in its own juice. The work of Kandoran, Solanki and Venkataraman (1971) on canning of smoked eel is, perhaps, the only work on smoked canned fish reported from India. No account has been reported on

canning of smoked sardine even though this offers great potentialities as a commodity for export. This paper presents the results of experiments conducted to work out a method for canning smoked sardine.

### MATERIAL AND METHODS

Oil sardine landed by the country crafts near Cochin was utilised for this study. In general fish landed had remained open without icing for a period of 4-5 hours. Smoke chamber used was the same type as described by Solanki, Kandoran and Venkataraman (1970) for smoking eel. Dressed fish after thorough washing was dipped in 15% brine for 20 minutes and then drained by spreading over an aluminium mesh. Fish was then tented through the tails using thin iron wire and the tenters were fixed on tenter frames.

### Smoking

The tenter frames with fish were kept