

**CORE COURSE IX - POST HARVEST TECHNOLOGY**

**Unit 1:**

Importance of preservation and processing of cultured organisms, criteria of assessing the freshness of cultured organisms –handling of fresh materials, rigor mortis, quality assurance, HACCP – CONCEPTS – Freezing plants – Hazard Analysis : Identification – Assessment.

**Unit 2:**

Types of fish spoilage, causative factors – autolytic spoilage, microbial spoilage, oxidative changes.

**Unit 3:**

Drying and dehydration – conventional and modern method of drying (solar driers), relative merits and demerits. Salt curing, pickling and smoking – merits and demerits.

**Unit 4:**

Freezing and cold storage – various types of freezers, individually quick freezing (IQF), cold storage design and equipments, freeze –drying, canning –history of canning, containers, canning procedures.

**Unit 5:**

Fishery by –products of commerce – processing of miscellaneous products, fish meal, oil fish protein concentrate, fish waters, ensilage, chitosan etc., development of diversified products.

**References:**

1. Stans by, M.E., 1963. Industrial fishery technology. Reinhold publishing corporation.
2. Kreuzer, R., 1974, Fishery products. FAO fishing News (Books0 Ltd., England.
3. Govindan, T.K., 1985. Fish processing Technology, Oxford and IBH publishing company private Ltd., New Delhi.
4. Ravindran, K., N.Unnikrishnan Nair, P.A. Panicker and Mary Thomas, Proc. Of the symposium on Harvest and post –Harvest Technology of Fish Society of Fisheries Tchnologists (India) Cochin.
5. Chandran, K.K., 2000. Harvest Technology of Fish and Fish products. Daya publishing House, New Delhi.