

Technology No. 27

FISH PANEER

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Technical details:

This study was taken up with the object to process, modify and develop surimi into a form which would overcome these hindrances and suit the preference of Indian consumers. A particular combination of brine concentration, time and temperature reduced the sweetness and improved both textural and sensory characteristics of the surimi prepared in cube forms. Further, treatment with weak organic acid or weak alkali showed improved results with more desirable qualities. The resulted surimi cubes had appearance, texture and sensory properties comparable to that of milk paneer and it was rated high score in sensory evaluation both prior and post cooking. The resulted cubes were then named Fish Paneer



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