

## Technology No. 29

### PANGASIOUS MINCE EMULSION SAUSAGES

**Inventors:** Dr. A.K. Balange, Dr. B. B. Nayak, Dr. M. Xavier, Mr. B. T. Phande, Ms. S. Shitole

**Division:** Fisheries Resources, Harvest and Post-Harvest Technology Division

#### Technical details

In seafood processing, several methods are available for value addition of fish but surimi technology has been accepted as one of the most successful techniques for low-cost fish utilization. Surimi is a stabilized myofibrillar protein, obtained from mechanically deboned fish flesh, is washed, mixed with cryoprotectants and stored frozen and used as a raw material in order to obtain a great variety of products (Gonzalez et al. 2008). At present chicken sausages available in the market which shows there will be good market available for fish sausages. In comparison with chicken sausages, prepared fish sausages found more likeness. Seafood products are highly perishable products and their deterioration is mainly from the biological reactions such as oxidation of lipids, protein degradation or decomposition mediated by endogenous or microbial enzymes. These activities lead to a short shelf-life of products. To alleviate the spoilage caused by microorganisms, frozen storage has been used widely. Besides that, spices shows benefit in seafood industry because of their phenolics content. Phenolic compounds have been used as the natural antimicrobial and antioxidant property in foods. Also, phenolic compounds are used as protein cross linker at optimum concentration (Prigent et al., 2003; Balange and Benjakul, 2009; Shitole et al., 2014). Use of spices improves the taste and make sausages more acceptable. Sausages can be stored for six months duration at -180 C storage.

#### Salient features of the technology

- Product is based on novel technique of fish sausages preparation with spices and fish mince
- A unique technique of retorting used for sausages preparation
- Excellent acceptance in sensory evaluation
- No preservative added
- Stored at -18°C for up to six months.
- Before consumption thaw the sausages at room temperature for 15-20 minutes, then immerse in boiling water (100°C) for 5 minutes and then open the pouch and serve or after thawing, take out the sausages from pouch and shallow fry and serve
- Fried sausages become more acceptable due to their soft texture and desirable flavour
- Complete source of fish protein



**Contact details:**

Dr. A.K. Balange, Principal Scientist, Fisheries Resources, Harvest and Post-Harvest Technology  
Division, ICAR-CIFE, Mumbai

E-mail ID: [amjadbalange@cife.edu.in](mailto:amjadbalange@cife.edu.in)

Contact No.: +91 88284 91852

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