

SUMMARY

Canning is a general term applied to thermal processing. Thermal processing is the application of heat energy to inactivate pathogens and spoilage microorganisms to produce shelf stable product. The function of container is essentially to prevent any further entry of microorganisms from the surroundings enabling the product to be stored at room temperature for relatively long periods. Metal cans are expensive. Retort pouches are cheaper and reduce the processing time and minimize quality damage. They have long shelf life and very convenient for processing, transportation and serving. The preparation of fish and canning operation vary according to the species. Canning is an expensive operation and in many countries the high cost of cans has hindered the development of canning industries. Canned fish have the potential for keeping almost indefinitely because the bacteria, which cause deterioration, are killed during the heating process. Retort pouches are cheaper, reduce the processing time by 30 – 35 % and minimize quality damage.