

## **OBJECTIVE**

Thermal processing is the application of heat energy to inactivate pathogens and spoilage microorganisms to produce shelf stable product. This process is referred to as canning. 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.

The objective of this topic is to understand the principles of different methods of thermal processing of fish and fish products through the following aspects:

- 1.Type of cans
- 2.Principles of canning
- 3.Unit operations for canning
- 4.Retort pouch processing
- 5.Quality of canned fish
- 6.Inspection of processed cans