

## **OBJECTIVE**

The chilling of fish is a process by which the temperature of fish is reduced close to 0°C but not below the freezing point of water. Chilling delays both biochemical and bacteriological spoilage in fish and prolongs the storage life of fish but the deteriorative reactions are not completely stopped. Packaging of fish under appropriate proportions of different gases (modified atmosphere) such as CO<sub>2</sub>, N<sub>2</sub> and O<sub>2</sub> also helps extension of shelf life of product during storage.

The objective of this topic is to study preservation of fish by minimizing the microbial contamination through the following aspects:

1. Properties of ice
2. Chilling of fish
3. Freezing of fish
4. Modified atmosphere packaging of fish.