

HARVESTING , POST HARVESTING TECHNOLOGY AND MARKETING

FISH PROCESSING PLANTS..

**IV SEMESTER MSc ZOOLOGY**

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# FISH PROCESSING PLANT

## PROCESSING PLANT AND ITS SANITATION:

Several methods of preservation- dehydration, curing, canning, freezing.

Freezing preservation of fish is most popular today.

Processing units approved by the Marine Products Exports Development Authority (MPEDA) and the Export Inspection Agency (EIA) will be eligible for processing for export.

They have certain minimum facilities . They are specified below..

Surroundings, construction, lay out..

Processing areas.

Celling wall and floor

# Hygiene and sanitation in pre-processing and processing units.

Adoption of proper hygienic and sanitation measures in the pre-processing and processing units is highly essential to protect the consumer

- against food borne diseases and
- to maintain the reputation of the processor.
- microbial spoilage.
- sanitation programme is ineffectively implemented, - results in loss in terms of both money and labour.

## **1. SURROUNDINGS, CONSTRUCTION AND LAY OUT:**

**The surroundings of processing unit which are under the physical control of the processor shall not have any swamps , dams, or animal housing nearby which might pose any sanitary problem**

**Roads to the processing plant shall be concreted or tarred or turfed to prevent wind blow dust.**

**The processing unit shall be housed in a building of permanent nature, affording sufficient protection from normal climate hazard.**

**Buildings and facilities shall be of sound construction and maintained in good repair.**

The building shall be constructed in the East , West direction – direct sunlight will not fall both in the morning and evening.

The design-- shall be such as to permit easy and perfect cleaning.

-- to prevent the entrance and harbouring of pests .

-- prevent the entry of environmental contaminants such as smoke, dust etc....

To facilitate the smooth flow of work

## **2 . PROCESSING AREA.**

- Processing unit shall have sufficient protection against the entry and harbourage of insects, birds or other vermin .**
- The entry of the raw material receiving section shall be provided with self -closing doors with fly proofing arrangements.**
- The area in which the raw material is received and stored shall be separated from the area where the final product is prepared and packed to eliminate bacterial contamination of the finished product.**
- The processing area and other compartments used for storing and processing area for edible product should separate and distinct from those where the | edible material are stored or kept.**

- The food handling areas shall be completely separated from the area used for residential purpose.
- At the first door of the entry in to the processing plant a *feet washing pit* preferably of 1.5mX1.2mX0.1m with suitable disinfectant or running suitably chlorinated water shall be provided .
- Stagnant water shall be changed at frequent intervals.
- Washbasin with running potable water, soap, towel etc shall be provided the entrance.
- The washbasin must have feet operating facility.
- Hand dip facility with chlorinated water shall also be provided near



### 3. CEILING, WALL AND FLOOR

#### --Ceiling

shall be designed and constructed to prevent accumulation dust, condensation of steam, harborage of rodents.

shall be easy to clean

shall be free of cracks and open joints and shall be smooth.

it should be water proof and with light colored finish.

false ceiling shall be provided wherever necessary.

## --Internal walls

Internal walls of the processing unit shall be smooth, water proof, free of pits and cracks.

it shall be light colored and easily washable up to a minimum height of 1.3m.

wall to wall and wall to floor junctions shall be rounded off to facilitate easy cleaning.

walls shall be free from cracks and pits. All pipes and cables shall be neatly covered

## --Floor

shall be constructed of durable.

- water proof
- non toxic
- non absorbent
- non corroding material

which is easy to clean and disinfect.

shall be non slippery and services and shall slope evenly and sufficiently to drain off water.