

Role of vacuum packaging in increasing shelf-life in fish processing technology

PURUSHOTAM KUMAR AND SUBHA GANGULY

Department of Fish Processing Technology, Faculty of Fishery Sciences, West Bengal University of Animal and Fishery Sciences, KOLKATA (W.B.) INDIA
Email : ganguly38@gmail.com

Vacuum packaging involves placing a product in a film of low oxygen permeability, the removal of air from package and the application of a hermetic seal. Exclusion of the air from the package and thus creating a vacuum is, in effect, a certain type of modification of the atmosphere. The little gaseous atmosphere likely to be present in the beginning in the package will undergo changes during storage because of the metabolism of the product and/or action of micro-organisms and all the volatiles produced as a result of the decomposition are sealed within the package.

Key words : Fish processing, Vacuum packaging, Shelf life, Storage, Preservation

How to cite this paper : Kumar, Purushotam and Ganguly, Subha (2014). Role of vacuum packaging in increasing shelf-life in fish processing technology. *Asian J. Bio. Sci.*, **9** (1) : 109-112.