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Recent advances in packaging of fishery products

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The world demand for fish is expected to exceed all available supplies by the end of this decade owing to the revolutionary changes taking place in the dietary habit of the people from all over the world. As the production from the capture fisheries is declining, it is very important to utilize the harvested catch judiciously. Market surveys, innovative packaging and eye-catching advertising strategies are a few of the very important areas, which ultimately determine the successful marketing of a new product. A new appropriate channel would be the super market chains which procure directly from the source of supply of the products and control most of the components of production and supply chain like packaging, advertising and retail marketing. Appearance, packaging and display are all important factors leading to successful marketing of any new product. The retail pack must be clean, crisp and clear and make the contents appear attractive to the consumer. The consumer must be given confidence to experiment with a new product launched in the market. Packaging requirements change with product form, target group, market area, species used and so on. The packaging technology needs to be evolved with the dynamic demands from the consumers, which should be attractive, convenient and adding to the shelf life of the processed products. In this paper, a brief account on the various emerging techniques in packaging of fishery products will be discussed with emphasis on modified atmosphere packaging, vacuum packaging, retort pouch packaging using flexible films and semi rigid containers, active/intelligent/smart etc. with emphasis on advantages and disadvantages of each one which will help the industries to adopt the most appropriate technology for a specific product.

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Emerging technologies for processing of aquatic food products

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Globally aquatic food is considered as more healthy and nutritious among the muscle foods, and aquatic food industry is more complex. A wide range of processing technologies being employed in different food industries, which shall be applied to aquatic food industries. The technologies have been evolved rapidly in food processing particularly in aquatic food sector in response to several factors affecting food industries to improve production, support innovation, reduce and recover waste, assure safety, increase shelf-life, increase consumption, and facilitate trade. The aquatic food industry is increasingly driven towards the production of new and value added safe products by adopting innovative processing technologies. This paper explains the various emerging food processing technologies particularly the microwave-assisted (MA) food processing technologies such as MA-freezing, MA-vacuum processing, MA-ohmic heating, MA-osmotic dehydration, MA-ultrasonification, and MA-infrared heating, which shall be applied to aquatic food sector. Besides that,