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Retort processing of Malabar style curry from cage cultured tilapia, *Oreochromis niloticus*

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Cage culture of tilapia (*Oreochromis niloticus*) is an upcoming technology targeted to increase the production. The high production necessitates the development of better post-harvest practices for efficient use of tilapia. To improve the utilization, retort processed ready to eat (RTE) Malabar style curry was prepared using fried and non-fried tilapia and the thermal process characteristics along with sensory and microbiological parameters were studied. The come up time (CUT) for the steam retort was observed to be 3 min. The non-fried and fried tilapia were sterilized to the lethality values (F_0) of 8.78 and 10.11, respectively. The heating and cooling lag factors for fried tilapia curry (1.44 and 1.32) were markedly different from non-fried tilapia curry (1.26 and 1.01). The Ball's process time for fried tilapia curry (58 min) was found to be higher compared to non-fried tilapia curry (44 min). Both the products were found to be commercially sterile. Sensorily, both fried and non-fried tilapia in RTE form were accepted by the panellists.

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Effect of sodium metabisulphite on properties of seaweed supplemented biscuits

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Biscuits are popular snack food that are consumed worldwide in various forms and flavors. These offers an attractive mode to make functional and health foods. Sea grapes (*Caulerpa racemosa*) a nutritive seaweed-supplemented semi-sweet biscuits were prepared to enhance the health promoting attributes. To improve the textural attributes of seaweed biscuits, the flour was treated with sodium metabisulphite (SMB) and its effects on biscuit properties were observed. Addition of seaweed in the flour increased the water and oil absorption capacity. SMB treatment increased the sulfhydryl group concentration in the dough. A decrease in L^* (lightness/ darkness) value and increase in a^* (redness/ greenness) and b^* (yellowness/ blueness) values of biscuits was noticed with increasing SMB concentration. Further, treatment with SMB decreased the thickness and weight of the biscuits. Break strength of the biscuits decreased significantly with SMB addition, without negatively affecting the sensorial properties. Overall sensory acceptability score of the biscuits lied in 'liked moderately' to 'liked very much' range of 9-point Hedonic scale.

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Effect of ice storage on quality of Bombay duck and Japanese threadfin bream with special reference to their pictorial presentation

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