

Mince based products

Mussel mince also can be used for preparing moulded products. The mussel meat is eviscerated and ground well. This can be used alone or in combination with other fish mince to prepare value added coated products. ICAR-CIFT, Visakhapatnam has developed a protocol for preparing restructured products from Pangasius and Rohu fish with the addition of green mussel mince. Coated product with 10% mince was found better acceptable. Addition of mussel mince can decrease the muddy flavor of fresh water fish



Green mussel protein powder

A technology has been developed to make protein concentrate from this protein rich seafood. The protein concentrate was colorless and odourless with an average protein content varying from 35-40%. This powder can be used as an ingredient in the formulation of protein based food supplements.



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Value addition of Green Mussel (*Perna viridis*)



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Green mussel is a source of cheap protein with high nutritional value and is being considered as a delicacy in some part of the world. However, the utilization and consumption of green mussel is relatively low in India, especially in the south east coast. Big green mussel has 15-17% protein and 2-3% fat. In Andhra Pradesh, green mussel grows abundantly in the natural environment of Kakinada bay. Lack of awareness about the product development and utilization may be one of the reasons for the underutilization of this valuable seafood commodity. Development of value added product from green mussel can be an alternative source of income generation to the fishermen. ICAR-CIFT has developed a few technologies for the efficient utilization and value addition of this resource.

Green mussel pickle

Pickle is an important component of the Indian diet. Pickle can be made out of mussel also. For this, mussel is boiled for 5 min in 3% brine (blanching) and the viscera are removed. The meat is washed properly and deep fried in vegetable oil. The fried mussel is then pickled in a mixture of salt and spices. Vinegar is added for preservation and kept for maturation for 2 days. Then it is packed in glass bottles or laminated standing pouches. Properly prepared pickle has a shelf life of 1 year at ambient temperature.



Marinated mussel

Blanched mussel can be marinated with salt and spices and packed in thermoformed trays or polythene pouches. The mussel is coated with a paste consisting of spices, salt, seasonings and allowed to remain for 6-12 hrs or preferably overnight at chilled condition. Marinated mussel can be fried in oil or roasted before consumption. Ready to fry mussel can be stored upto 3-4 weeks at 4°C.



Dried and smoke dried mussel

Hygienically dried mussel packed in convenient pouches can attract good demand in the domestic as well as export market. The blanched mussel meat is eviscerated and dried by sun drying or mechanical drying till the moisture content reduces to 10%. For smoke drying, mussel is pre-dried to 50% moisture and the smoked in a smoking kiln and further dried to 10% moisture. The dried mussel can be stored for 4-6 months at room temperature. Rehydrated mussel is used for making curry and other dishes.



Battered and breaded mussel

Battered and breaded products are gaining wide acceptance among the seafood lovers of urban cities. Meat shucked out from mussel is used for making coated products. Mussel meat is shucked out by boiling. The meat is blanched in 3% boiling brine. Blanched meat is battered in a combination of maida, corn flour, Bengal gram flour salt and water and breaded in dried bread/rusk crumbs. It can be immediately frozen, or they may be pre-fried, and then frozen for distribution and sales to consumers and food service establishments.

