

## RECENT WORK ON FISHERIES FOOD TECHNOLOGY IN THAILAND

by

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### ABSTRACT

The Technology Section of Thai Department of Fisheries is in its preliminary stages of development with restricted personnel, equipment and funds. The Section's activities in the past year have strictly been of a preliminary nature.

A survey of the salt fish industry has supplied information on common production practices and on the quality of salted dried 'pla thu' (*Rastrelliger* spp.) at present marketed. On the basis of experiments the authors give information on yields, salt penetration and dehydration when dried in the sun and in a mechanical dryer. The results of some storage tests indicating the relationship between moisture content and keeping quality are also presented.

A quick method for moisture determination in salted fish, that may prove useful in the industry, is described.

Experiments in the canning of ark shells ('hoi kraeng', *Arca* sp.) tunny-fish, bonito, and pla thu are described. The rather small tunny-fish caught in the Gulf of Thailand yields a product comparable to that commonly known in the world market, while the bonito required special seasoning.

Information is given on a method developed for the preservation of fish intended for meal production, using immersion of the fish in a weak solution of sodium nitrite. It is pointed out that nitrite should only be used by factories with competent technical personnel, and that ordinary brine (salt) offers a safer solution for general use.

A co-operative programme aimed at the introduction of fish flour for human consumption is reported and some problems of the development of the micro-biological flora during storage of the fish flour are indicated.

## IMPROVEMENT OF KEEPING QUALITY OF PINDANG

by

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### ABSTRACT

According to old preservation methods "Pindang" (preserved fish in earthen pots) keeps only for several days. Due to this and because of lack of transportation, distribution to far away places has become a real problem. To bridge the distance from the coast to the mountain regions, efforts have been made to improve the keeping quality of the product by using better pots. The porous clay pots traditionally used were first sterilized by soaking for 2 days in a 1% chlorine solution. The rubber sealing rings were treated with 2% potassium meta-bisulfite solution.

After filling and processing, the sealed pots were treated externally with two coats of a 4:1 paraffin-resin mixture at 70° C to seal the pores.

With improved processing methods, the "pindang" maintains its quality for 9 months.