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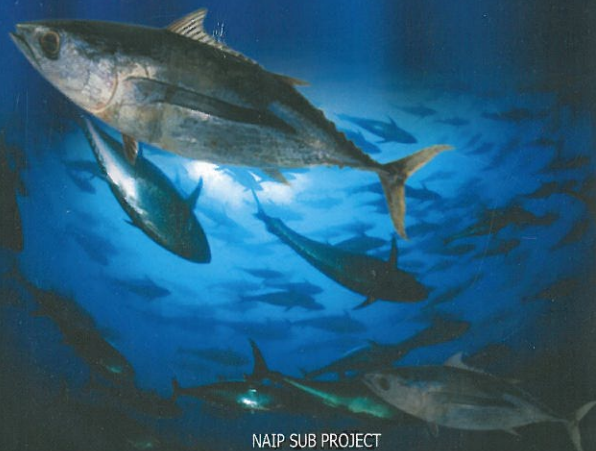
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# SMOKED MASMIN FLAKES



NAIP SUB PROJECT

## “A Value Chain on Oceanic Tuna Fisheries in Lakshadweep Sea”

**CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY**

CIFT Junction, Matsyapuri P.O.  
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## Introduction

Tunas are among the largest and commercially important fish species. The main traded tuna forms are raw material for canning tuna, for direct consumption, canned tuna and sashimi graded tuna. Several dried products and smoked products are also traded. Major portion of the internationally traded smoked fish is prepared by cold smoking (temperature less than 30°C) by using different smoke flavourings. In India fish is preserved by hot smoking in traditional kilns at higher temperatures. Masmin from skipjack tuna is the most important commercially available smoked fish product in India.

## The Product

This smoked masmin flakes is a innovative product from skipjack tuna. This is a value added product which has been developed under the project and is similar to the traditional masmin flakes.



## Major Ingredients

- ▶ Skipjack tuna
- ▶ Liquid smoke
- ▶ Salt



## Method of Processing

- ▶ Minced tuna meat
- ▶ Mixed with salt
- ▶ Addition of liquid smoke
- ▶ Steam cooking
- ▶ Air drying
- ▶ Flake preparation

## Packaging

The dried tuna flakes are packed in polyester/polyethylene laminate films and stored at room temperature. Shelf life of the product is one year

## Uses

Flakes can be used in preparation of curry, soups, chutneys, savories, snacks etc. It is a rich source of protein having a high nutritional value. Flakes can be incorporated as a taste enhancer in fish preparations.