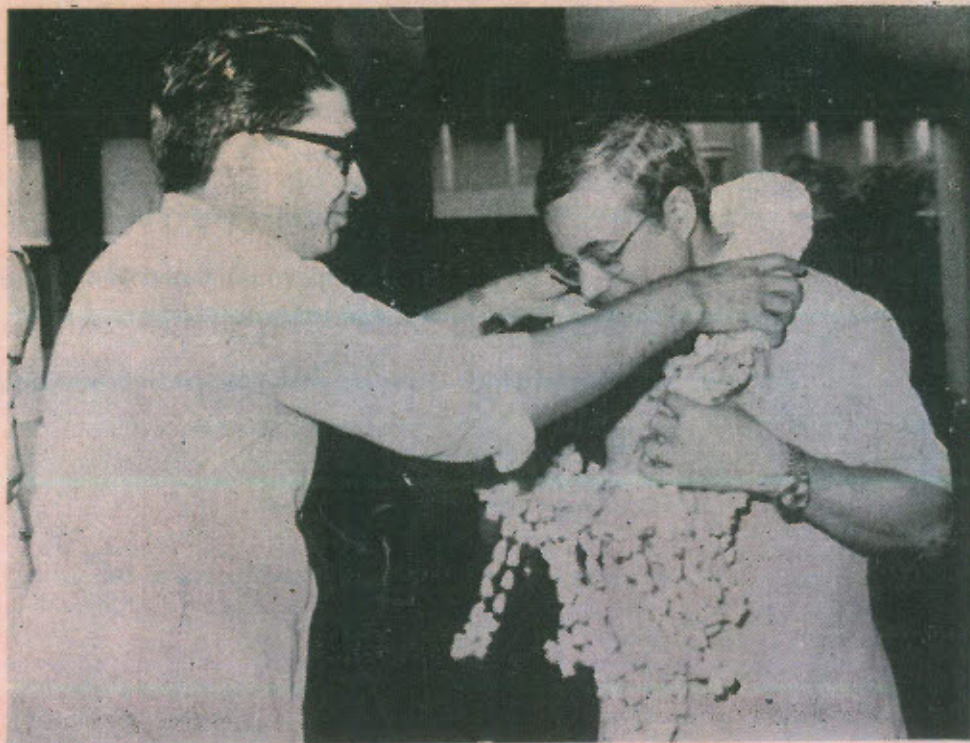




Fish Technology newsletter

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Mr. Abdul Gayoom, His excellency the President of Maldives, visited CIET on September 11, 1983. He is being garlanded by Dr. R. M. Acharya, Deputy Director General of ICAR — Report on page 4.

CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY

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COCHIN - 682 029

Extension Programme improves hygienic conditions*

Maintenance of hygienic conditions is a premier and important aspect of the processed food industry. This is especially so in fish processing due to the inherent highly perishable nature of fish. Some of the important fishes like prawn which contribute to a large extent in getting foreign exchange by export, demand the maintenance of a high degree of hygienic conditions. Though, the processing industries in India have geared up their technological sophistication to meet the challenge, the contamination starts at the crucial peeling stage which is done at the peeling sheds. Hence, it is necessary to funnel in the technological know how in a systematic way at the crucial stage of peeling to avoid the drawback at the end point. Keeping in view the above facts a systematic intensive extension programme was undertaken at a prawn peeling shed in the vicinity of Cochin.

Initially for a few days an observational survey was undertaken to study the present methods followed at the peeling

shed to maintain the hygienic conditions. This was followed up by a discussion with the peelers and the manager to get more details.

The facts collected were analysed keeping in view different aspects of hygiene to be maintained at the peeling shed to turn out a good product. The analysis of the facts collected yielded certain gaps which were the problem areas to be taken note of. Thus, the following major gaps which had a bearing on the quality of the final product were identified.

- a. The water used for cleaning purposes was of poor quality and no precaution was taken to improve it.
- b. Though the peeling shed was cleaned after the days work by water and bleaching powder, foul smell would emanate.
- c. The prawn peelers were regularly involved in peeling. Due to this their hands had developed blisters. This resulted in a lot of discomfort to the

peelers due to pain, slowing down their pace of peeling apart from harbouring many organisms, ultimately affecting the quality of the product.

Considering the problems and the alternatives available a plan of work was prepared which indicated the teaching methods to be used, time of teaching, technologies to be demonstrated and the learning experience to be provided etc. This was arrived at after a discussion with the clientele group.

The programme was executed with mainly group discussion, method demonstration and result demonstration at the teaching methods. The learning experiences were provided on the following aspects, to overcome the problems identified.

1. Preparation of chlorinated water at proper concentration and its use.
2. Preparation and use of deodorant solution.
3. Preparation and use of antiseptic ointment after

*Written by Dr. G. R. Desai, Mrs. K. Ammu, Dr. P. N. Kaul & Shri M. K. Kandoran

the days work by the peelers.

The whole programme was demonstrated on a particular day involving all the workers, peelers, the peeling shed managers etc. Further the technological application was supervised for the next fortnight. All questions were encouraged and the doubts cleared.

Initially, the programme was thought to be a hindrance to the daily routine work which the peelers and the shed owners were following. Later their reactions were favourable looking to the improved product turned out. The peelers were quite hesitant in the early stages to use the antiseptic ointment, but later as they

watched fifteen peelers who had too many blisters being cured by the ointment, everyone patiently waited after the days work to get the ointment. The innovations that were first thought to be hindrance, became a part of their work culture within a short span of time. □