

## Market:

Fish sausage appeared in the late 19<sup>th</sup> century in Japan. Currently it has got high market demand in countries like Japan, Philippines, Thailand, Malaysia, Korea and China. It is not a traditional fish food of India. But the product has high potential for commercialization like other meat sausages.

Prepared by  
*Parvathy U., Binsi P. K.*

Designed by  
*Priyanka Vichare*  
(Mumbai Research Centre)

*For further information, please contact:*

The Director  
Central Institute of Fisheries Technology  
CIFT Junction, Matsyapuri P.O.  
Willingdon Island, Cochin – 682 029

Phone : 91 (0) 484-2666845

Fax : 91 (0) 484-2668212

E. mail: [cift@ciftmail.org](mailto:cift@ciftmail.org)



# Fish Sausage



**Fish Processing Division**  
**Central Institute of Fisheries Technology**  
CIFT Junction, Matsyapuri PO, Willingdon Island,  
Cochin-29

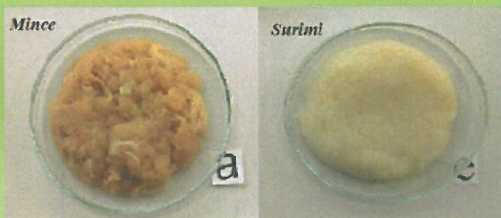


## Fish Sausage

Fish and fishery products are rich source of proteins, w-3 fatty acids, fat soluble vitamins and micronutrients and hence play an important role in human nutrition. Seafood is being used as the dish of choice owing to its healthy image and delicious taste. Developing processed or minced fish products such as fish sausages add cooking convenience and value to nutritional benefits. Fish sausage is a product in which fish meat is mixed with additives, stuffed into suitable casings and heat processed.

### Raw materials used:

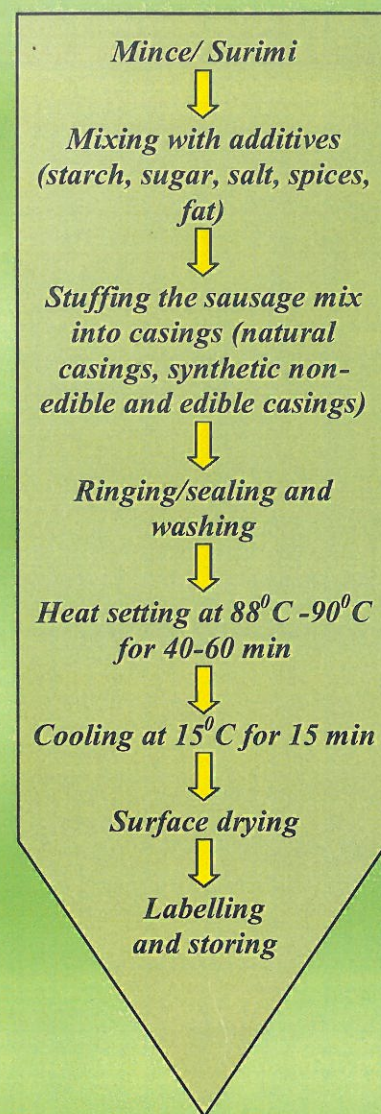
- Mince or surimi (washed mince) can be used for sausage preparation.



- Both fresh water and marine, white fleshed, lean fishes are preferred.
- The main tropical fish species used are threadfin bream (*Nemipterus* spp.), big eye snapper (*Priacanthus* spp.), croakers (*Pennahia* and *Johnius* spp.), lizard fish (*Sauridaspp.*) and goat fish (*Upeniusspp* spp.).



## Technology of Fish sausage production



### Storage period:

Normally the sausages are stored at refrigerated temperatures for two weeks. It has a shelf life of more than six months under frozen storage. Heat processed sausages can be stored at room temperature upto one year

### Usage:

Sausages can be consumed as fried, grilled or as such as a component of salads. Fish sausage can be also be partnered with a sandwich, hot dog bun, pasta etc.

### Quality Assessment:

Quality of sausage can be assessed by considering the physical as well as the organoleptic attributes. Physical properties include gel strength, expressible water content and folding test or elasticity of sausage. Organoleptic properties of sausage include appearance, colour, taste, texture, odour and flavour.