

PANGASIUS MINCE EMULSION SAUSAGES

Salient features of the technology

- Product is based on novel technique of fish sausages preparation with spices and fish mince
- A unique technique of retorting used for sausages preparation
- Excellent acceptance in sensory evaluation
- No preservative added
- Stored at -18°C for up to six months.
- Before consumption thaw the sausages at room temperature for 15-20 minutes, then immerse in boiling water (100°C) for 5 minutes and then open the pouch and serve or after thawing, take out the sausages from pouch and shallow fry and serve
- Fried sausages become more acceptable due to their soft texture and desirable flavour
- Complete source of fish protein

