

INNOVATIVE TECHNOLOGICAL PROCESS FOR EMULGATED PATE PRODUCTION OUT OF FISH PROCESSING BY-PRODUCTS

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ABSTRACT

The rise in consumption of fish and fish products has led to the generation of high amounts fish processing by-products and there is an urgent need to convert this nutritious by-product into a value-added product that is suitable for human consumption. In this investigation, an innovative technological process has been developed to produce a pate out of fish processing by-products. An emulsifier, containing 59% water, 33% vegetable oil and 8% Tari Combi Pate emulsifying mix, was added to the homogenized smoked sprat heads along with salt, onion, phosphate blend, vegetable oil, vinegar, wheat fibre, and spices and thoroughly mixed to form a pate. The pate was packaged in tin cans or mason jars and sterilized in an industrial autoclave. This process proved to be successful based on microbial and organoleptic testing of the pate. This implies that this process of manufacturing fish waste pate has a potential to provide an alternative economic solution and expand the product assortment offered by fish processing companies.