

# Radiation Processing of Flesh Food for Improved Shelf-life



Chicken products with shelf-life of 1 year at room temperature.



Low fat (<4%), high protein (>12%) fish spread from Bombay duck with shelf-life of 2 months at chilled temperature

Improvement in Shelf-life of Fish Subjected to Radiation Processing

| Fish        | Shelf Life (days) |            | Radiation Dose (kGy) |
|-------------|-------------------|------------|----------------------|
|             | Control           | Irradiated |                      |
| Mackerel    | 10                | 28         | 1.5                  |
| Bombay Duck | 5-7               | 18-20      | 1-2                  |
| Salmon      | 10                | 25         | 1-2                  |
| Pomfret     | 7                 | 35         | 1                    |
| Shrimp      | 5                 | 18-20      | 1.5                  |
| Cod         | 7                 | 20         | 2                    |
| Carp        | 15                | 35         | 0.5-1                |
| Rohu        | 9                 | 25         | 2                    |