PROCESSING MEAT OF CHICOREUS RAMOSUS INTO PICKLE

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ABSTRACT

Pickle was prepared of Chicoreus ramosus meat, common South Indian spices and other ingredients. A suitable standardized recipe was developed. The meat was softened by cooking under pressure (1 kg/cm²) before making pickle. The pickle was packed in air tight glass bottles and stored at room temperature. The quality and shelflife was assessed by chemical, microbial and organoleptic characters.