

CANNING OF KING ABALONE (GASTROPODA: *CHICOREUS RAMOSUS*) IN THREE MEDIA

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ABSTRACT

King abalone (*Chicoreus ramosus*) was canned in brine, oil and tomato sauce. Brine was the most suitable medium because it maintained the characteristics of the meat over a longer period. When canned in oil, the meat lost its softness and colour during storage. The meat became very hard and the colour changed to red when canned in tomato sauce. Sterility was checked after storage. All cans were sterile.