

PROJECT SUMMARY

Ref No.: MRC-CRIGS-A13	PROPOSAL TITLE: Determining the optimum thermal processing conditions for octopus packed in retort pouches
Priority Area: Manufacturing	
NAME OF LOCAL COMPANY: Walali Co. Ltd.	
Company Director: Mrs Anna Arlette HYPOLITE	
Collaborating Institution: University of Mauritius	
Head of Collaborating Institution: Prof R MOHEE	
PROJECT LEADER	
Name: Mr J Christopher LEOPOLD	Company: Walali Co. Ltd.
RESEARCH COLLABORATOR(S)	
Name	Organisation
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TECHNICAL ABSTRACT	
<p>Rodrigues is reputed on Mauritian market for its highly valued products, owing to its non-polluted environment, traditional agriculture and tasty food. One of its much appreciated products is the octopus (<i>Octopus cyanea</i>) which is currently marketed fresh, frozen or dried. This study purports to explore another avenue for value-addition of Rodriguan octopus through the development of shelf-stable, ready-to-eat convenience products that would satisfy the requirements of the modern consumer. The technique chosen is thermal processing because it not only effects cooking of the octopus but also is an excellent preservation method that allows the product to keep for more than six months at room temperature. Instead of metal can however, retort pouch is to be used, which would help reduce production, storage and transportation costs. Octopus will be prepared in two different ways: (i) salted and cooked and (ii) <i>vindaye</i>. 205-210 g so-prepared octopus will then be packed in 18 x 12cm² retort pouches and thermally sterilised. The latter will be effected in a water immersion over-pressure retort. Experiments will be run to define the adequate process lethality F_0 to achieve commercial sterility. The process will be validated via microbiological tests and sensory analysis.</p>	
Key Words: Octopus cyanea, retort pouch, thermal process, F_0 value	