Abstract

Fish is naturally available food resources in Sri Lanka Large fish production is obtained annually Higher amount of this become waste because fish is highly perishable food Therefore developments of fish preservation methods are important in Sri Lanka

Fish canning is a world wide established preservation method There is higher consumption of canned fish in the world But fish canning technology is not established in Sri Lanka because of main two reasons

One of them is Sri Lankan fish harvest contain higher amount of histamine content due to difficulties to transport fish to factory in chill condition with maximum safety The other one is higher initial microbiological contain and loss of sensory properties of the raw material due to bad handling and unsafe conditions.

Ambul thial is a traditional fish curry that prepared from tuna fish This curry can be thermally processed in hermetically sealed cans as a ready to serve product This product is safer because the curry has great preservative action to inhibit the microorganisms.

The canned ambul thial, examination for the commercial sterility and pH was determined on the investigation of shelf life Histamine content of the product was determined to ensure the product safe The consumer acceptability was determined by sensory evaluation

The final sample had negative for any microorganisms The histamine level is low compare with Sri Lanka standards in the range of acceptance Result of the sensory evaluation shows the product has consumer acceptability

Since the samples were free from microorganisms, histamine hazard and it is sensorily accepted, there is a great potential of grabbing the any market