PUBLICATIONS
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1. Quality loss in prawns due to double freezing.
   *Fish. Technol.* 10(2):170, 1973

2. Bio-chemical differences between the red and white meat of tuna and changes in quality during freezing and storage.
   *Fish. Technol.* 12(1):70, 1975

3. Iced and frozen storage characteristics of cultured *Chanos chanos*.
   *Fish. Technol.* 17(1):21, 1980

4. Utilisation of frozen stored oil sardines for canning.
   Paper presented at the International symposium on 'Harvest and Post-harvest Technology of Fish' held at Cochin during 24-27, Nov, 1982

5. The effect of chemical treatment and packaging on keeping qualities of salted and dried mackerel.
   *Perfect Pack.* 24(1) Jan-Mar. 1984, p.17

6. Freezing preservation of some commercially important crustacea.
   Paper presented at the National Symposium on Quick frozen food — organised by the Association of Food Scientists and Technologists (India) at Delhi, 12-13. 1983

7. Frozen storage shelf-life of individually quick frozen and block frozen mackerel of medium and high lipid content held at -23°C (in press).