LIST of TABLES

Table 1: The chronological events that contributed to the Development of Thermal processing.

Table-2: Varieties of cans employed in the industry.

Table-3: Ingredients used in fish curry.

Table-4: Proximate composition of tuna and mackerel.

Table-5: Physical properties of aluminium cans.

Table-6: Results of Cut out Analysis.

Table-7: Heat penetration of tuna in oil processed to Fo 5 showing Fo value and cook value.

Table-8: Heat penetration of tuna in oil processed to Fo 7 showing Fo value and cook value.

Table-9: Heat penetration of tuna in oil processed to Fo 10 showing Fo value and cook value

Table-10: Heat penetration data of tuna products.

Table-11: Heat penetration of tuna in oil processed to Fo 10 and 2 rpm showing Fo value and cook value.
Table-12: Heat penetration of tuna in oil processed to Fo 10 and 4 rpm showing Fo value and cook value.

Table-13: Heat penetration of tuna in oil processed to Fo 10 and 6 rpm showing Fo value and cook value.

Table-14: Heat penetration of tuna in brine processed to Fo 10 showing Fo value and cook value.

Table-15: Heat penetration of tuna in curry processed to Fo 10 showing Fo value and cook value.

Table-16: Heat penetration of mackerel in oil processed to Fo 5 showing Fo value and cook value.

Table-17: Heat penetration of mackerel in oil processed to Fo 7 showing Fo value and cook value.

Table-18: Heat penetration of mackerel in oil processed to Fo 9 showing Fo value and cook value.

Table-19: Heat penetration data of mackerel products.

Table-20: Heat penetration of mackerel in oil processed to Fo 9 and 2rpm showing Fo value and cook value.

Table-21: Heat penetration of mackerel in oil processed to Fo 9 and 4rpm showing Fo value and cook value.

Table-22: Heat penetration of mackerel in oil processed to Fo 9 and 6rpm showing Fo value and cook value.
Table-23: Heat penetration of mackerel in brine processed to Fo 9 showing Fo value and cook value.  

Table-24: Heat penetration of mackerel curry processed to Fo 9 showing Fo value and cook value.