

---

# EXPERIMENT 17 PREPARATION OF PRAWN PICKLE

---

## Structure

### 17.1 Introduction

Objective

### 17.2 Experiment

17.2.1 Principle

17.2.2 Requirements

17.2.3 Procedure

17.2.4 Observations

17.2.5 Results

### 17.3 Precautions

---

## 17.1 INTRODUCTION

---

Pickling is a form of preservation using acid. Fish or shellfish can be pickled using salt and vinegar. However, for a greater acceptability of the product, spices and other ingredients are also added.

### Objective

After performing this experiment, you will be able to:

- prepare prawn pickle from the given ingredients.

---

## 17.2 EXPERIMENT

---

### 17.2.1 Principle

Cooked prawn can be mixed with sufficient quantity of acid and salt in order to preserve it. Dilute acetic acid (vinegar) is generally used that reduces the pH of the product, thereby preventing microbial activity. Further, acid and salt impart sour taste and saltiness, respectively, to the product. Spices, oil, etc. provide additional taste. However, the recipe can vary according to consumer preference.

### 17.2.2 Requirements

- Prawn
- Ingredients as per composition given in procedure
- pH paper
- Frying pan and other utensils
- Bottles
- Balance
- Stove

### 17.2.3 Procedure

- 1) Wash, peel and devein the prawn- i.e. remove the shell and intestine and collect only the meat.
- 2) Blanch in 1% boiling brine containing 0.1% citric acid for a period of 10 minutes.
- 3) Drain, weigh and keep aside.
- 4) Weigh out the ingredients as per the following composition:

| <b>Ingredient</b>           | <b>Weight in grams</b> |
|-----------------------------|------------------------|
| Blanched prawn meat         | 1000                   |
| Refined vegetable oil       | 250                    |
| Mustard                     | 15                     |
| Garlic peels                | 100                    |
| Green chillies – sliced     | 50                     |
| Ginger – peeled and chopped | 75                     |
| Chilli powder               | 50                     |
| Turmeric powder             | 3                      |
| Pepper powder               | 3                      |
| Cinnamon pieces             | 1                      |
| Clove                       | 1                      |
| Asaphoetida                 | 1                      |
| Table salt                  | 75                     |
| Vinegar                     | 300                    |
| Potassium sorbate           | 1                      |

- 5) Heat oil in frying pan to a temperature of 180–190°C. Keep flame low.
- 6) Add mustard, followed by garlic, green chillies and ginger. Fry until the mixture takes up a light brownish colour.
- 7) Add chilli, turmeric and pepper, mix well and remove from flame.
- 8) Now add cinnamon, clove, asaphoetida, salt and prawn. Mix well.
- 9) Cool partially and then add vinegar and sorbate.
- 10) Check pH using a pH paper. It should be below a value of 4.
- 11) Cool, weigh and pack in bottle to the required net weight. Close tightly.
- 12) Keep at room temperature for a few days for maturing.
- 13) Then conduct a sensory evaluation test for appearance, colour, taste, texture, sourness, saltiness, hotness, etc.

### 17.2.4 Observations

Weight of ingredients = (weight of each ingredient actually used)  
Weight of pickle prepared =  
pH of the pickle =

***Quality evaluation:***

- Appearance :
- Colour :
- Taste :
- Texture :
- Sourness :
- Saltiness :
- Hotness :

**17.2.5 Results**

The overall quality of the product is .....

---

**17.3 PRECAUTIONS**

---

- The amount of acid added should be sufficient enough to preserve the product. If the pH of the product is more than 4, further acid must be added. However, care must be taken not to add excess acid as it will make the product too sour to taste.
- The prawn pieces at the top layer must be well immersed in the liquid.