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Review Article

An overview of some of the packaging methods for fish

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ABSTRACT

Food packaging is necessary for storage, suitable distribution and maintaining the quality. Fish has a high nutritional value and their consumption is highly recommended. Per capita consumption of fish is low in Iran. This is due to factors such as lack of access to high quality and fresh fish and supplied of without packaging or improper packaging. Marine products are more susceptible to spoilage than other meat products. Packaging is one of the most common and easy methods to maintain the freshness of fisheries products from the catch to consumption. There are different methods for packaging of fish and its products. Some of the methods such as modified atmosphere packaging (MAP) and vacuum packaging are widely used for fisheries products. MAP has become a popular method for packaging of foods as it can extend the shelf life of food. One of the new methods of seafood packaging is the edible films and coating. Edible films and coatings are thin layers which are used both in surface and in between the various layers of food. In this paper, three common packaging methods of seafood i.e. MAP, vacuum packaging and edible films and coatings are reviewed.

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