

Title Development of shelf-stable, ready-to-eat (RTE) shrimps (*Penaeus indicus*) using gammaa-radiation as one of the hurdles

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Abstract

A process has been developed for the preparation of shelf-stable, ready-to-eat (RTE) shrimps using a combination of hurdles. The hurdles employed to cooked marinated shrimps included reduced water activity (0.85 ± 0.02), packaging and γ -irradiation (2.5 kGy). Microbiological analysis revealed a dose dependent reduction in total viable count and *Staphylococcus* species. In nonirradiated samples a visible mold growth was seen within 15 days of storage at ambient temperature (25 ± 3 °C). No significant changes in textural properties and sensory qualities of the product were observed on radiation treatment. These RTE shrimps were microbiologically safe and sensorially acceptable even after 2 months of storage at ambient temperature.