Post-Harvest Processing Technologies for Oysters
To promote food safety, quality and extended shelf life

PREPARATION

1. SHucking Oysters
2. HALF SHELL IN PLASTIC TRAYS
3. Freezing in Tunnels
4. IQF MACHINE
5. BLAZING FROZEN OYSTERS
6. BLAZING IQF OYSTERS
7. IQF
Individually Quick Frozen

STORAGE

1. RANDING OYSTERS
2. HEAT SHRINKING BANDS
3. HEAT SHRINK BANDS
4. CONVEYOR TO HIGH PRESSURE TANKS
5. SORING TUBES WITH WATER
6. CPLING TUBES WITH WATER
7. COLD WATER BATH
8. HOT WATER BATH
9. HOT WATER BATH
10. TRAY IN HOLDING CASK

HHP
High Hydrostatic Pressure

HCP
Heat-Cool Pasteurization

IQF
Individually Quick Frozen

MISSISSIPPI DEPARTMENT OF MARINE RESOURCES
Office of Marine Fisheries
1141 Bayview Avenue • Biloxi, MS 39530 • (228)374-5000 • www.dmr.state.ms.us
Produced by The Seafood Technology Bureau in collaboration with: Gulf and South Atlantic Fisheries Foundation Inc. (GSAFFI), Mississippi State University – Coastal Research & Extension Center (MSU-CREC), Florida Sea Grant College, National Oceanographic & Atmospheric Administration (NOAA), Louisiana Seafood Promotion and Marketing Board
Printed by MS Seafood Marketing Program and MSDMR – Seafood Technology Bureau, 2006