

SECTION V
COOLING THE PRE-COOKED FISH

GMP 5.1 The precooked fish shall be cooled for a period sufficient to allow the loins to be handled. The allowable time period between pre-cooking and cleaning shall not exceed 6 hours.

NOTE: This time is measured from the time the steam is turned off to when the cleaning ends. Cleaning is considered to have ended when all the loins or flaked product from the pre-cooked lot is placed in trays or on a conveyor for delivery to the packing area.

REASON

The cooling and cleaning of pre-cooked fish should be achieved as quickly as possible. In no case should this exceed 6 hours. Reference to this process is made in *Fish As Food*, Volume IV, page 228. "The cooling is carried out in cooling rooms provided with good air circulation and screened for protection against infestation. During the cooling period, the tuna undergo some very important changes. The weight of the cooked tuna is further reduced through evaporation from the hot fish. A general drying up of the surface area of the fish often takes place. The skin on the tuna, which during cooking has loosened from the muscle tissue and which at that point may be peeled off, will, as a result of the drying during cooling, dehydrate and become leathery and reattach itself to the cooked tuna muscle. Some of the oil contained in the tuna, which during cooking has accumulated on the surface of the cooked tuna, may become oxidized."