**Review Article**

**Quality and Shelf life of Irradiated Seafood Products: An overview**

**ABSTRACT**

Non-thermal processing techniques for fish and fish product preservation are gaining importance at present due to no loss of properties during heating. Irradiation forms a better option for fish and fishery product preservation due to its lethal effect on microbes. Seafood irradiation has been proven an effective and safe method without adverse effects increasing the integrity and safety of fish and fishery products as food is not becoming radioactive at low and medium doses up to 10 kGy proved by scientific research. Irradiation of fish and fishery products reduces microbial load and total volatile base nitrogen value, however, it may increase the barbituric acid-reducing substances (TBARS) due to the formation of radiolytic products. Irradiation is now being commonly used in many countries, as people are becoming more aware of the role of food irradiation in regard to seafood safety and product shelf-life extension. Reliable methods for the detection of irradiation are now available and are effective in confirming compliance with regulations regarding food irradiation. An extensive education is needed for broad public acceptance. In this study, irradiation for the preservation of fish and fishery products has been explained.

**Keywords:** Shelf life, fishery products, Irradiation, Seafood preservation

**INTRODUCTION**

Ensuring food for the global population is becoming an increasingly difficult task. With the world's population projected to exceed 9.7 billion by 2050, the demand for food is expected to rise by about 70% compared to current levels (Tkemaladze, 2025). **Most important is the supply of nutritious and safe food** free from additives, microbial pathogens, pesticides, and other chemicals. **Minimally processed foods are preferred based on this need. The food industry is utilizing and adopting advanced techniques for the preservation of food including seafood. Seafood ranges from low value to highly valued food products of economic importance wherein freshness plays a fundamental role in the judgement of quality of fish. Being perishable in nature, effective methods of preservation are necessary to maintain the quality and safety of fish and fishery products (Sampels, 2015). Consumption of seafood has increased, resulting in the production and productivity of aquaculture in the past few years (Bhuvaneswari et al. 2023). Fish** and fish products comprise a fairly large portion of total protein consumption and a major part of animal protein consumption in many of the parts of the World. Fish is rich in unsaturated fatty acids (Sioen et al., 2007). Seafood undergoes various physical, biochemical and microbiological reactions. It may be due to the growth of microbes, enzymatic actions, insect manifestation, inadequate temperature control, moisture level, and oxidation (Rahman and Perera, 2007) resulting in loss in organoleptic and sensory quality attributes (Miller, 2005). **In order to meet the rising needs, there is a need for operative preservation methods (Rahman and Perera, 1999).** Along with quality, seafood safety is also an important parameter (Ashley et al, 2004). Contamination of seafood by pathogens is an enormous problem of public health-related significance throughout the world. Thus, there is a need for the preservation of these fish and fishery products in order to supply quality fish and fishery products for reducing or eliminating of spoilage-causing agents for the prevention of the growth of pathogens and other microbes causing food oxidation (Sadecka, 2007). All the preventive processes are collectively called seafood preservation. Seafood preservation methods prevent or delay spoilage and the shelf life of seafood. There are many preservation techniques ranging from simple drying to high-pressure processing of seafood commodities, Ionizing radiation or radiation preservation of food which is versatile among the various treatments (Rahman and Perera, 2007).

**Radiation Processing**

Radiation processing is one such technology applicable to a wide variety of seafood. **Non-thermal processing technologies may be used to eliminate pathogens in raw foods, pasteurize delicate food products such as fresh produce, and perform phytosanitary treatment (**Chauhan et al. 2018)**.** Ionizing radiation is one of the best options for processing food without heat but still exhibiting lethal effects on microbes. Food irradiation is the process of exposing food commodities to controlled amounts of low-energy ionizing radiation. It is one of the successful techniques that guarantee food safety along with added benefits such as shelf life extension (Arvanitoyannis et al., 2009). The process of irradiation destroys insects, moulds, fungi, bacteria, and pathogens that can cause foodborne disease and food spoilage (Genc and Diler, 2013). The process is gentle enough to maintain the quality of the treated food. Food irradiation is used for pest control, pathogen control, and extension of shelf-life. Irradiation won endorsements by the United Nations’ Food and Agricultural Organization (FAO), the World Health Organization (WHO), the U.S. Food and Drug Administration (USFDA), the U.S. Dept. of Agriculture (USDA), and the international food standards-setting organization Codex Alimentarius (Arvanitoyannis, 2010) for variety of foods including seafood, meat products, spices, poultry, vegetables, fruits, nuts, grain and wide range of food products. Quality is not compromised during safety concerns in radiation preservation of fish (Josephson and Peterson, 2000; Mahapatra et al., 2005).

Radiation techniques exploit part of electromagnetic spectra encompassing shorter wavelengths than 10-10 m. Ionizing radiations are nothing but the radiations from the electromagnetic spectrum. Gamma radiation, X-ray, and electron Beam radiation are examples of ionizing radiation (Barbosa-Canovas et al., 1998). Radio waves, microwaves, and ultraviolet (UV) radiation are examples of non-ionizing radiation. Food irradiation has traditionally employed gamma radiation. Gamma irradiation is the older among these techniques of irradiation wherein radioactive isotopes such as cobalt 60 and caesium 137 are utilized for the generation of gamma rays as a result of photons emitted from radioactive isotopes. Due to their radioactive nature, there are limitations in their use (Bhat and Karim, 2009).

Seafood irradiation is a process for the treatment of seafood to enhance its shelf life and to improve microbial safety (Venugopal et al., 1999). Irradiation is the only alternative to heat processing for food preservation that has a lethal effect on microorganisms. Irradiation is the exposure of a substance to beams of electromagnetic radiation. For example, microwaving food involves exposing it to beams that have just enough energy to cause water molecules in the food to rub against each other and generate heat by friction. But food irradiation involves higher frequency beams that have enough energy to give atoms positive and negative electrical charges (ionization) for an instant. It is used to improve food safety and to maintain its quality. During irradiation, energy is transferred into the treated product just like when food is heated, but it doesn’t involve a significant increase in temperature (Lima et al., 2018).

Irradiation has a history of over 10 decades. Irradiation has been used for a long period of time since the 1920s in the preservation of food which was discovered at the beginning by scientists from France. Since that period, it is been used for various applications. Nearly 40 countries have approved irradiation use for food. Global turnover of irradiated foods exceeded $2.3 billion and is projected to grow to $22.5 billion by 2030 (Mollins, 2001; McHugh, 2017). Food irradiation doesn’t induce radioactivity due to the use of too low levels of doses food irradiation. Food irradiation needs to be marked with a radura international symbol as per the requirements by the FDA however, foods which are not fully irradiated don’t require this symbol.

**How Irradiation Technique Works?**

The higher sensitivity of DNA to irradiation is due to their larger size compared to other molecules. Damage to DNA may be either direct by reactive oxygen species/ radicals from water radiolysis or indirect wherein nucleic acids are damaged by ionization of adjacent molecules which then react with genetic material (Sadecka, 2007). The enzymatic DNA repair system of a microbe decides its survival during radiation (Mollins, 2001; Akram and Kwon, 2010). Chemical and physical structure as well as the ability to recover from radiation injuries of microbe decides the amount of radiation or radiation dose (Sadecka, 2007). Various other parameters such as environmental parameters such as moisture, temperature, and presence or absence of oxygen significantly influence their radiation resistance (Ashley et al, 2004). Electron beam irradiation works with an accelerator which generates electrons in order to accelerate them to the speed of light. Generated electrons penetrate into the desired product which destroys the DNA molecules of pathogens (Mundt et al., 2014).

**Doses of irradiation**

Radiation includes chemical action induced by an electron cloud surrounding the nucleus. Absorbed dose is the energy absorbed by foodstuff during irradiation treatment. Unit for irradiation is Gray (Gy) which is equal to the energy absorption equivalent to 1 J/ kg of absorbing material (1 Gy = 1 JouleKG-1 = 100 rad) (McLaughlin et al., 1989). Irradiation dose is dependent on the purpose of the application or intended use of irradiation. Dose levels of irradiation is classified into low dose, medium dose and high dose (Morehouse and Komolprasert, 2004). Low doses (≤1kGy) are applicable for reducing the rhythm in physiological processes like pest control in seafood. Medium doses (1-10 kGy) are to reduce spoilage rate, eliminate pathogens and for shelf life extension. High doses (>10 kGy) are basically for sterilization of seafood and other RTE foods and disinfection of spices. When an electron beam penetrates an aqueous medium, the dose somewhat below the surface is higher than at the surface. Energy in electron beam irradiation is measured in terms of electron volts (eV) which is the electron penetration power and depends on the accelerator. Whether particle or wave type radiation is used, its energy is measured in electron volts, eV, or more normally as MeV (106eV)

1 eV ~ 1.6x 10-12 ergs (1 Joule = 1 x 106 ergs)

A source of 5 MeV will induce radioactivity in food at a level of about 0.3 per cent above the natural level; this is considered not to represent a health hazard (Chapiro, 2004).

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| images |
| Figure 1. Electromagnetic spectrum indicating wavelength corresponding to radiation regions  |

**Advantages**

Ionizing irradiation or electron beam irradiation from machine sources for fish preservation has a great potential role to play. Microbes and or insects can be effectively eliminated with the use of the radiation technique of seafood preservation. It avoids denaturation of the fish and fishery products which is common in other methods of processing fish such as heating of seafood, freezing, drying, curing and smoking along with exhibition of prolonged shelf life for fish and fishery products with very low doses of radiation. It does not compromise with colour, texture, odour, appearance, etc. Radiation technique can be used in combination with other preservation and processing methods as well making it useful to use as a hurdle technology concept. Irradiation is advantageous due to processing under final packaging making the fish and fishery products hygienic (Arvanitoyannis and Tserkezou, 2014).

**Advantages of electron beam irradiation over other radiation processing techniques**

Irradiation techniques including electron beam irradiation are advantageous as it is possible to irradiate the product in the packaging itself which avoids recontamination. It is helpful for the shelf life extension of food products (Morehouse and Komolprasert, 2004). Irradiation technology can destroy most of the types of microbes. It is possible to process products with irradiation even in chilled frozen or dried state as well (Arvanitoyannis et al., 2009).

E-beam processing has many benefits when compared with other forms of food irradiation. It uses electron beams that have been accelerated to near the speed of light. Commercial electricity is the source of energy. For this reason, e-beam processing does not require the shipment, handling, storage, or removal of any radioactive materials. Furthermore, electron beam equipment can readily be turned on and off, resulting in the presence of radiation only when the system is turned on. Any variation in dosage levels occurring during a processing run immediately shuts down the electron beam system, a capability not available with radioactive sources of irradiation. Another advantage of e-beam processing is that it employs a highly focused and precise beam of electrons that can be adjusted based on the size, density, or packaging material, enabling the application of precise dosages. One of the disadvantages of e-beams in comparison to other forms of irradiation is their limited penetration depth. The penetration depth is dependent on a number of properties of the food and must be tested when applying this process. If needed, two opposing beams can be used to treat food products that are twice as thick (Barbosa-Canovas et al., 1998).

Another advantage of e-beam processing is that food products normally only need to be exposed to the e-beam for mere seconds, while gamma and x-ray processes require hours of exposure. The shorter exposure time results in less material degradation compared with gamma and x-ray irradiation. In addition, e-beam processing can be performed in final retail packaging, thus improving supply chain efficiency. E-beam processing also enables the cold chain to be maintained as it generates no heat and does not require the product to be out of temperature specifications (Pillai and Shayanfar, 2015). Thus, the process is frequently called cold pasteurization. Finally, cold pasteurization results in less damage to fresh foods because ripening processes are not accelerated by temperature changes. The process of irradiation causes minimal temperature rise and can be applied as a terminal treatment as well through packaging (Sadecka, 2007).

**Gamma Irradiation and Electron Beam Processing Equipment**

There are 3 functional fundamental components of an electron-beam machine. First is an electron gun (comprising of a cathode, grid, and anode) for the generation and acceleration of electron beams. Secondly, a magnetic optical system is used to control the way of the electron beam which typically consists of lens and deflection coils for positioning of the beam in an oscillating manner. A high-speed conveyor carries cartons of product to be sterilized. The e-beam machine operates as a multi-stage electron accelerator generating a dense beam of high-energy electrons that are showered across the target food, providing saturation of the target with electrons. As the food products pass through this beam, they absorb energy. Commercial e-beam accelerators emit energy ranging from 3 meV to 12 meV. SBottom of Form

The sterilization complex of ebeam irradiation includes; an accelerator for the electron beam. Energy source between 1 to 10 MeV, power source between 10 to 100 kW, E-beam to x-ray mode switch, protection against radiation, ozone exhaust system, cooling system, emergency accelerator shut down system, conveyor belt, fire extinguishers, etc. \*\*In electron beam irradiators the beams are produced by electricity in a machine. Electrons have a negative charge and a small but appreciable mass so readily interact with atoms in food. Electron beams can only be used to irradiate smaller food packets that they can easily penetrate. However, the energy can be delivered quickly, and the process takes comparatively less time.

In gamma irradiators, the source of radiation is a radionuclide, usually cobalt-60 (60Co) or caesium 137. Cobalt-60 isotopes (half-life, 5.3 years) emit 2 gamma rays of 1.17 and 1.33 million electron volts (MeV), whereas Cesium-137 (half-life, 30.2 years) emits a gamma ray of 0.66 MeV. Cobalt-60 is made by neutron bombardment of Co-59, which stabilizes by emitting radiations and forming non-radioactive nickel.From the practical point of view, Co-60 is preferable to Cesium-137 because the latter apart from having weaker gamma rays is also water-soluble, thus posing an environment hazard. Gamma rays are electromagnetic waves and hence they can pass through dense materials. Products can be irradiated in large sacks or shipping cartons, carried through the irradiator in boxes or stacked on a pallet that will be transported to and from the irradiator in hanging carriers or on roller bed conveyors requiring longer periods of time say about an hour. The U.S. Nuclear Regulatory Commission (NRC) has set an upper limit of 10 MeV for ebeam processing and 7.5 MeV for X-ray processing used on foods. Outside the U.S., the limit for ebeam processing is also 10 MeV, but for X-ray processing, the maximum allowable energy is 5 MeV (Pillai and Shayanfar, 2015). The photons in X-rays are similar to gamma irradiation in that they have very high penetration capabilities. However, X-ray processing is significantly faster than cobalt-60-based gamma processing and ebeam processing is faster than X-ray processing. E beam irradiation is classified as low energy (<1 meV) for sterilization of packaging materials, medium (1-8 meV) for phytosanitary purposes and high energy (8-10 meV) for seafood applications (Kashiwagi and Hoshi, 2012).

Seafood irradiation is a tunable technique wherein doses of irradiation can be increased or decreased by means of changing the conveyor speed. E-beam irradiation can be useful for packages of foods such as fish fillets not more than 8-10 cm thick with the density of 1 gcm3. X-rays have a maximum energy of 5 MeV and similar penetrating power as gamma rays. Despite good penetration power and dose rate, X-rays are not used in food irradiation due to poor conversion of accelerated electrons to X-rays. The effects of gamma rays and electron beams are however comparable (Acheson and Steele, 2001; Sadecka, 2007). Labelling is necessary so that people can freely choose whether to use this safe and wholesome processed food (Akram and Kwon, 2010).

**Foods Suitable for Irradiation**

Foods which are used for radiation decontamination are poultry meat, egg products, red meat, fishery products, spices, mushrooms and other dry ingredients. Doses of irradiation suitable for various types of products are tabulated in Table 1.

**Table 1. Irradiation levels for various kinds of food products**

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| **Food products** | **Irradiation level** | **References** |
| Poultry products and raw meat | 1.5 to 2.5 kGy for chilled and 3-5 kGy for frozen products | Lewis et al., 2002 |
| Mushrooms | 1-3 kGy | Akram and Kwon, 2010 |
| Egg Products | 0.5 kGy for Salmonella elimination | Serrano et al., 1997 |
| Red meat | 1 kGy to 6 kGy depending on the purpose | Kampelmacher, 1984 |
| Fish and fishery products | Up to 4 kGy for frozen fish and fishery products1 kGy for elimination of *Vibrio vulnificus* in Oysters9 kGy for raw shrimps | Nouchpramoul, 1985; Ito et al., 1989 Mallett et al., 1991 Coleby and Shewan, 1965 |
| Spices | 3-10 kGy | Farkas, 1988 |
| Fresh fruits and vegetables | Up to 3 kGy | Farkas, 1998 |

**Radiation process for fish and fishery products**

The radiation process is categorized into 3 different categories:

*Radurization*

Radurization is a technique for the reduction of bacteria responsible for spoilage of fish during chilled or refrigerated storage. Food irradiated with 1 kGy, undergoes what is termed radiation (“rad” from irradiation and “dur” from the Latin hard or durable. It leads to the shelf life extension of fish and fishery products (Arvanitoyannis et al., 2009). Organoleptic, biochemical and microbiological factors which are responsible for spoilage are considered while determining the dose of irradiation. Gram-negative microbes are sensitive to radiation which is responsible for spoilage of fish and fishery products. A low level of radiation of 1 is used in radiation leading to a reduction of microbial load by 1 to 3 log cycles. Shelf life extension by 2-3 times compared to unirradiated samples can be achieved with radiation. Radurization makes its effectiveness in the shelf life extension of most marine and freshwater fish species when iced soon after catching. Non-spore formers are eliminated causing bacterial load reduction and leading to shelf life extension of fish and fishery products (Mansiyom, 2011).

*Radicidation*

Radicidation is meant for sanitization purpose in frozen fish and fishery products by elimination of pathogens. If the radiation dose delivered falls in the range of 1–10 kGy, food undergoes what is termed radicidation (“rad” from irradiation and “cid” from Latin “to kill” (Arvanitoyannis et al., 2009). Doses of 2 kGy were found effective for significant elimination of pathogens. Handling conditions, product type and nature, application of product, processing parameters are important while using radicidation for preservation.

*Radappertization*

This technique is used to achieve shelf stability of fish and fishery products at ambient temperatures. If food is irradiated above 10 kGy, it undergoes what is called radappertization (“rad from radiation and “appert” after the French scientist Appert who invented sterile canning). Radappertization results in the complete sterilization of a food, as all bacteria are eliminated (Arvanitoyannis et al., 2009). In this technique, higher irradiation doses are used from 10 to 70 kGy in order to eliminate all organisms for providing commercial sterility. This method is insufficient to inactivate autolytic enzymes. Heat treatment is also needed and seafood is packed in vacuum packs in metal or flexible containers. It is most severe among three techniques. It leads to textural and flavour changes which can be reduced by blanching and antioxidant addition.

**Use of hurdle technology: combining irradiation with other processing methods**

Effect of irradiation in combination with other methods of preservation is advantageous. It leads to cost saving and improved sensory and bacteriological quality. Preservative effects of combinations of treatments in controlling microbial growth and resulting spoilage is based on hurdle technology and involves the creation of series of hurdles in the foods for microbial growth. Such hurdles include heat, irradiation, low temperature, water activity, and pH, redox potential and chemical preservatives.

Irradiation doses used for various food applications vary. Dose required for seafood disinfection is 0.2 to 0.8 kGy whereas prevention of food borne parasite reproduction, 1 to 3 kGy dos is required. Shelf life extension of fish and fishery products need dose between 0.5 to 5 kGy whereas, dose of 1 to 7 kGy is required for eliminating non-spore forming pathogens other than viruses (Sadecka, 2007).

**Use of ultraviolet (UV) irradiation**

Use of Ultraviolet in the wavelength of 2000-2950 is permitted. Due to its poor penetrating ability, only surface irradiation is possible for example packaging or transparent liquids. It exhibits bactericidal effect. Water purification systems use this. In fisheries sector, UV cleansing systems for purifying water uses UV irradiation system (Skowron et al., 2014).

**Application**

Radiation is useful for destruction of microbial load causing seafood poisoning, keeping seafood fresh for longer period of time by reducing microbial load causing spoilage. It is also use for seafood safety and for waste reduction purposes. Expansion of market for fish and fishery products is possible with application of irradiation process. It produces better quality fish compared to iced fish. Spoilage losses may be reduced as a result of use of radiation processing. Irradiation enables easier distribution and handling and reduces spoilage loss (Farkas, 2006).

**Irradiated seafood and consumer acceptance**

Radiation of seafood being effective method of food preservation faces the problems such as consumer advocacy (Ashley et al., 2004; Sadecka, 2007). It is not fully accepted by consumers (Board, 1991).

**Changes in properties of fish and fishery products in Irradiation**

Irradiation of seafood is non-thermal method of processing as the process does not elevate temperature however, product temperature is also important in fixing irradiation doses. General data on the same aspect is limited. It varies depending on species and processing conditions.

*Changes in amino acids and proteins*

Changes in proteins depend on the conditions of irradiation. Solid proteins absorb radiation energy producing free radicals. Methionine and cysteine forms volatile compounds during irradiation such as sulfane and mercaptan. Deamination, decarboxylation and peptide chain break may be observed in peptides. Acid or ketone formation takes place as a result. Radiation splitting of hydrogen and -S-S- bridges leads to development of protein molecules and loss of their organized structure (Grolichova et al., 2004). In general, irradiation destructs cysteine, thiamine as per the reports but it does not alter biological value of proteins or net protein utilization pattern as well as lipid components (Desrosier and Rosenstock, 1960). Free amino acids and amino acids of proteins are sensitive to irradiation. Radiolysis of water forms hydroxyl, hydrogen, aqueous electron radicals in free form which further undergo deamination or decarboxylation process leading to formation of ammonia and pyruvic acid. Deamination may be oxidative or reductive depending on the presence or absence of oxygen. Phenyl alanine and tyrosine which are aromatic amino acids undergo hydroxylation to form isomers of tyrosine and 2, hydroxy phenyl alanine (DOPA). Melanin pigmentation is observed due to oxidation and polymerization of DOPA.

*Changes in carbohydrates*

Changes in carbohydrates occur in solid as well as liquid state. They are more prone to irradiation. Melting point reduction and optical rotational changes occur in carbohydrates post irradiation. Radiolysis leads to develop hydrogen, carbon monoxide, methane, formaldehyde, acetone and malonaldehyde (Grolichova et al., 2004).

*Changes in lipids/ fats*

Lipids are regarded as very sensitive to the irradiation treatment which may cause oxidative and hydrolytic damage (Wills, 1980a,b) leading to fatty acid loss and changes in sensory properties. Changes depend on the fatty acid composition and amount of unsaturated fatty acids.

*Textural changes*

Radiation process influences textural quality of fish which can be enhanced by dip treatments with sodium tri poly phosphate or NaCl. Decreased gelation behaviour was observed in red hake mince at low doses of irradiation.

*Changes during processing of seafood*

Processes such as heating, cooking, drying of seafood may lead to loss of nutritional parameters. Irradiated food does not contain such carcinogenic materials produced during thermal processing (Sadecka, 2007). No loss of carbohydrates, proteins, fat and micronutrients was observed during irradiation below 10 kGy, however, irradiation above 10 kGy degraded carbohydrate and lipid structure (Miller, 2005). Lipid oxidation can be significantly reduced by freezing and/or removing of oxygen prior to irradiation (Miller, 2005; Sadecka, 2007). Fish quality parameters such as various intrinsic, extrinsic and microbial quality parameters are also important parameters to fix the irradiation dose (Ashie et al., 1996; Erkan et al., 2014). Irradiation of seafood destructs non-spore forming pathogens leading to protection of seafood consumers from microbe related complications such as salmonellosis, gastroenteritis, etc. (Thayer, 1990).

**Irradiated fish and fishery products: Quality aspects and extension of shelf life**

Biochemical quality parameters such as total volatile base nitrogen, tri methyl amine nitrogen, pH, salt, and moisture content had no significant impact by irradiation however, significant reduction in phenolic content was observed in cold smoked salmon (Badr, 2012). Irradiation and sodium acetate treatment of refrigerated stored rainbow trout at 1, 3 and 5 kGy affected H2S forming bacteria and enterobacteria as well (Moini et al., 2009). Somfug which is Thai fermented product of fish mince exhibited higher TBARS values, lower level of colour changes and gradual pH decrease (Riebroy et al., 2008). Irradiation of seabass at 2 and 5 kGy during ice storage exhibited lower TVB-N and TBARS when compared with non-irradiated control samples (Ozden et al., 2007). Atlantic horse mackerel (*Trachurus trachurus*) irradiated using 1 and 3 kGy gamma irradiation exhibited shelf life extension by 4 days compared to non-irradiated sample which exhibited shelf life of 8 days (Mendes et al., 2005), whereas irradiation in the range between 1 to 10 kGy had no significant effect on proteins of horse mackerel (Silva et al., 2006). Fish cutlets with 5 kGy irradiation exhibited shelf life extension up to 14 days (Bari et al., 2000).

**Table 2-QUALITY OF IRRADIATED FISH AND FISHERY PRODUCTS AND SHELF LIFE EXTENSION**

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| **Fish and Fishery Product** | **Irradiation Dose** | **Shelf life** | **References** |
| **Haddock fillets** (*Melanogrammus aegleﬁnus*) at 5-6°C | 1.5-2.5 kGy | 22-25 days | Rosnivalli et al., 1968 |
| Bombay duck (*Harpodon nehereus*) under refrigeration  | 1.0-2.5 kGy | 18-20 days | Kumta et al., 1973 |
| **Chilled scallops** (*Amusium balloti*) | 0.5, 1.5 and 3 kGy | 28 days (raw) and 43 days (cooked) | Poole et al., 1990 |
| Herring (*Clupea herring*) | 1 – 2 kGy | 10-14 days shelf life in ice | Snauwert et al., 1977 |
| Ocean perch (Sebastodes alutus) | 1-2 kGy | 25-28 days shelf life at 0.6 °C | Reinacher and Ehlermann, 1978 |
| Mackerel (Rastrelliger kanagurta) and White pomfret (Stomateus cinereus) | 1.5 kGy | - | Arvanitoyannis et al., 2009 |
| Black pomfret (Parastromatus niger) | 1 kGy | - | Arvanitoyannis et al., 2009 |
| Sole (Parophyrs vetulus) | 2-3 kGy | - | Arvanitoyannis et al., 2009 |
| Bombay duck (Harpodon nehereus) | 1.5-2.5 kGy | Shelf life extension up to 15-20 days | Kumta et al., 1970 |
| whiteﬁsh (Coregonus clupeaformis) | 0.82 and 1.22 kGy | Shelf life extension up to 17-21 days at 3°C | Chuaqui-Offermanns et al. (1988) |
| Silage sihama | 2-3 kGy | Shelf life of 19 days at 1-2°C | Ahmed et al. (1997) |
| Atlantic Horse mackerel (Trachurus trachurus)  | 1 and 3 kGy | 0 ± 1°C for 23 days | Mendes et al. (2005) |
| breams | 2.5-5 kGy | Shelf life extension up to 15 days | Özden et al. (2007a;b) |
| Threadﬁn bream (Nemipterus japonicus) dipped in NaCl | 1 and 2 kGy | Shelf life extension up to 14-28 day  | Jeevanandam et al. (2001) |
| Vacuum packed trouts | 0.5 to 2 kGy | 14 to 24 days shelf life | Savvaidis et al. (2002) |
| Sardines (Sardina pilchards) | 2-3 kGy | 21 days shelf life | Kasımoglu et al. (2003) |
| Squid (Doryteuthis sibogae)  | 3 and 5 kGy | 10 days shelf life | Manjanaik et al., 2018 |
| chub mackerel (Scomber japonicus) | 1.5 kGy | 14 days shelf life | Mbarki et al., 2009 |
| Salted, seasoned and fermented oyster  | 1, 2 and 5 kGy | 4 weeks shelf life at 10°C | Song et al., 2009 |
| Litopenaeus vannamei headless shell on | 2.5, 5, 7.5 and 10 kGy | 15 days shelf life of 2.5 and 5.0 kGy and 19 days shelf life of 7.5 and 10 kGy under chilled storage condition | Visnuvinayagam et al., 2017 |
| rainbow trout (*Oncorhynchus mykiss*) fillets | UV-C irradiation and modified atmospheric packaging | Shelf life extension to 22 days  | Rodrigues et al., 2016 |
| Surimi seafood | Electron beam irradiation at 4 kGy | 7 log reduction in *Staphylococcus aureus* | Park and Jackzynski, 2003 |
| Glazing, nisin treatment and radiation processing of seer fish fillets | 2 and 5 kGy | 2 kGy 34 days shelf life5 kGy 42 days shelf life in chilled storage conditions | Kakatkar et al., 2017 |
| Headless vannamei (*Litopenaeus vannamei)* | Electron beam irradiation at 2 kGy, 5 kGy and 7.5kGy | 15–23 days with respect to dose level in chilled storage conditions | Jeyakumari et al., 2020 |
| Tilapia fish (*Oreochromis niloticus)*  chunk  | Electron beam irradiation at 2 kGy and 5 kGy | 28-38days with respect to dose level in chilled storage conditions | Jeyakumari et al., 2023 |

**IDENTIFICATION OF IRRADIATED FISHERY PRODUCTS**

Ionizing radiation does not cause any changes in the identity of the product from non-irradiated produce. Irradiated and non-irradiated products are visually and organoleptically identical (IAEA, 2000). Irradiated foods undergo less chemical modifications compared to other treatments such as heating (Marchioni, 2006).

**Future Developments**

Irradiation is being used at present in food preservation. In the processing and preservation of fish and fishery products, experiments pertaining to the extension of the shelf life of fish in various forms, packaging material suitable for irradiated fish and fishery products and their usefulness need to be conducted.There is a need for extensive education in relation to broad acceptance by the public sector targeting the professional and layman public. Labelling of irradiated fish and fishery products for the safety and wholesomeness of food is needed. Compliance confirmation in relation to food irradiation and study of various reliable techniques for their detection are required in detail.

**CONCLUSION**

Radiation for the preservation of seafood is gaining importance day by day due to its effectiveness and low cost. Irradiation can effectively reduce or eliminate pathogens of public health significance, spoilage-causing microorganisms, insects and parasites. It is an effective, non-nuclear, quick and cost-effective technique with high potential. Fish and fish products exhibited shelf life extension even 3-5 times longer than traditional methods. Radiation can be used as a method of preservation of fish and fishery products in combination with other preservation techniques making it a hurdle technique of processing fish and fishery products. Its use in fish and fishery product preservation can be beneficial for reducing post-harvest losses in the fisheries sector as well as for quality enhancement of fish and fishery products. Safety and wholesomeness of irradiated fish and fishery products can be achieved by optimum irradiation doses standard sanitation operating procedures and good manufacturing practices which can be beneficial for further extending the supply of fresh fish and fishery products. In general, shelf life prolongation by 50 to 75% in fish and fishery products either in raw or processed and packaged form is observed which is much higher compared to the present method of fish and fishery product preservation. In addition, a higher rate of elimination of food-borne pathogens can be achieved when irradiation is used as a method of food preservation.

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