ABSTRACT

METHOD FOR EXTENDING THE SHELF LIFE OF READY-TO-EAT OTAK-OTAK

The present invention relates to a method for extending the shelf life of ready-to-eat (RTE) otak-otak. The method involves vacuum-sealing the RTE otak-otak, introducing it into steam at a specified temperature and pressure for a defined duration, and subsequently cooling it down. The resulting product exhibits an extended shelf life while retaining the sensory attributes of otak-otak.

[Drawing accompanying abstract: None]