

**Overview**

This standard is about the brining of fish or shellfish as part of a processing operation. It details the skills and knowledge required to set-up and maintain the brining process. It is also about working to organisational product specifications and production schedules.

You must be able to prepare for and brine fish or shellfish. You must also be able to complete the brining process.

This standard is for you if you work in the fish or shellfish industry and are involved in the brining process.

## Control the fish or shellfish brining process

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### Performance criteria

*You must be able to:*

1. brine fish/shellfish in accordance with organisational standards
2. obtain and interpret brining specification
3. prepare and maintain the brine facilities and associated work areas throughout the process
4. obtain tools and equipment required to support planned brining operations, including hygiene and personal protective equipment
5. obtain salt and water of required quality according to specification
6. measure and mix required quantities of salt and water according to specification
7. obtain fish/shellfish of specified quality
8. load fish/shellfish into brine according to operating instructions
9. maintain fish/shellfish in brine for specified time period
10. monitor and maintain brine quality throughout brining period
11. remove fish/shellfish from brine and allow to rest according to specification
12. handle fish/shellfish in a manner which maintains quality and condition
13. make sure brined fish/shellfish are transferred to the next production stage
14. dispose of waste material according to organisational procedures
15. maintain communications
16. complete records in accordance with organisational requirements

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### Knowledge and understanding

*You need to know and understand:*

1. what the organisational standards are and what may happen if they are not followed
2. the hygiene and personal protective clothing that is required
3. how to obtain and apply the brining specification
4. fish species identification
5. how to obtain fish/shellfish of satisfactory quality for brining
6. what facilities and equipment are needed to brine fish/shellfish
7. the importance of monitoring the quality and temperature of fish/shellfish during brining
8. how to obtain salt, water or other ingredients of satisfactory quality for brine production
9. how to prepare brine of the concentration stated in the brining specification
10. how to monitor the key characteristics of the brine during brining, including colour and salt content
11. how to ensure brining times are kept within specified limits
12. how to maintain brining conditions during the brining operation
13. what the appropriate post brining storage conditions are before fish/shellfish is forwarded to the next stage in production
14. how to identify brined seafood that is of unsatisfactory quality
15. how brined products should be handled, moved and stored during production
16. what action to take when the process specification is not met
17. how to dispose of waste and why it is important to do so
18. how to prepare the facilities, tools and equipment for future use, upon completion of the brining process
19. the limits of your own authority and competence and why it is important to work within those limits
20. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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