CURD IN CANNED SALMON

Technical Bulletin CS-07

On opening a can of salmon, one commonly encounters a soft cream colored substance attached to the fish or floating freely in the liquid of the can. This is a natural component of many canned seafoods frequently referred to as "curd". Curd is simply a coagulated mass of protein that comes from the fish as it is cooked in the can.

More specifically, the curd forms when water soluble proteins are released from the cut surfaces of the fish, and are then "set" during the cooking process similar to the firming of egg whites when poached.

The presence of curd is normal and it does not detract at all from the flavor or nutritiousness of canned salmon.