

Value added products from Acetes meat

Abstract:

Acetes do not fetch a worthwhile price. Acetes being highly perishable, its conversion to various types of value added products is desirable. After retort pouch processing of Acetes emulsion products, these can be stored at room temperature. Dried Products can be stored at room temperature for a long period. The process developed consists of 1) separation of shell and moisture from Acetes to produce Acetes meat, 2) produce value added products.

Products:

- A) **Emulsion Products:** Acetes ball in curry, Acetes sandwich, Acetes chikuwa, Acetes steamed wada and Acetes sausage.
- B) **Dried Product:** Acetes papad, Acetes chips and Acetes noodles
- C) **Fried Product:** Acetes fried cutlet, Acetes fried wada, Acetes fingers, Acetes chilly and Acetes burger.
- D) **Indian Traditional Products:** Acetes shev and Acetes spirals
- E) **Baked Products:** Acetes rolls and Acetes puff

These products are healthy and nutritionally balanced with combination of protein, fat and carbohydrate. There is no addition of colour, preservatives and chemicals.



Steamed Acetes vada



Acetes sandwich



Acetes noodles



Acetes cutlet

Equipment:

Shell separator, Strainer, Moisture separator, Bowl chopper, Spray washer, Slicer, Shredder, Peeler, Blancher, Food processor, Packing machine, Sealing machine, Autoclave

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