

11. Value added products from Acetes meat.

Preamble:

The project entitled “*Pilot scale demonstration of value added products from Acetes using its functional properties*” financially supported by Rajiv Gandhi Science and Technology Commission (RGSTC), Government of Maharashtra, was successfully implemented by College of Fisheries, Ratnagiri, with development of shell and moisture free Acetes meat, and its value added products. The technology was demonstrated at various parts of Konkan where Acetes is available in plenty. This technology is expected to provide better returns to the fishermen during the bumper season. The technology is now ready for deployment at village level.

Objective:

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, therefore, consists of 1) separation of shell and moisture from Acetes to produce Acetes meat, 2) produce value added products and 3) conduct acceptability trials.

Products developed:

- 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 proper combination of protein, fat and carbohydrate. There is no addition of colour, preservatives and chemicals.

Products developed are safe for human consumption, in compliance with the new food law in force as per FSSAI (FOOD SAFETY STANDARDS AUTHORITY OF INDIA).



Steamed Acetes vada



Acetes sandwich



Acetes noodles



Acetes cutlet

Equipment for plant:

Shell separator, Strainer, Moisture separator, Bowl chopper, etc.

Supporting equipments:

Spray washer, slicer, shredder, peeler, blancher, food processor, Packing machine, sealing machine, Autoclave, etc.

For Further Details Contact:

Dr. Vithal R. Joshi,
Associate Professor,
Department of Fish Processing Technology,
College of Fisheries,
Shirgaon, Ratnagiri – 415 612.
Tel No. 02352-232241.
Email: vithalrjoshi@gmail.com

Member Secretary,
Rajiv Gandhi Science and technology Commission,
Government of Maharashtra,
Mantralaya, 7th Floor,
Madam Cama Road,
Mumbai – 400 032.
Tel No. 022-22024755. 22024711.
Email: rgstcmaha@rediffmail.com