

19. Value added fish products

Preamble:

Fish is a rich source of easily digestible protein that also provides polyunsaturated fatty acid, vitamins and minerals for human nutrition. A large proportion of total landed fish remains unused due to inherent problems related to unattractive colour, flavor, texture, small size and high fat content. Most of these fishes belong to pelagic species and some are unconventional species. A need for their conservation and utilization for human consumption has been recognized in order to prevent post-harvest fishery losses. Recovery of flesh by mechanical deboning and development of value-added products are probably the most promising approaches. These include surimi and surimi-based products. Surimi is a washed fish mince and used as a base material for making different types of value added products like fish cutlet, fish sev and fish wada, fish Kheema, etc. The initial work done on the production and sell of value added fish products showed great business potential.

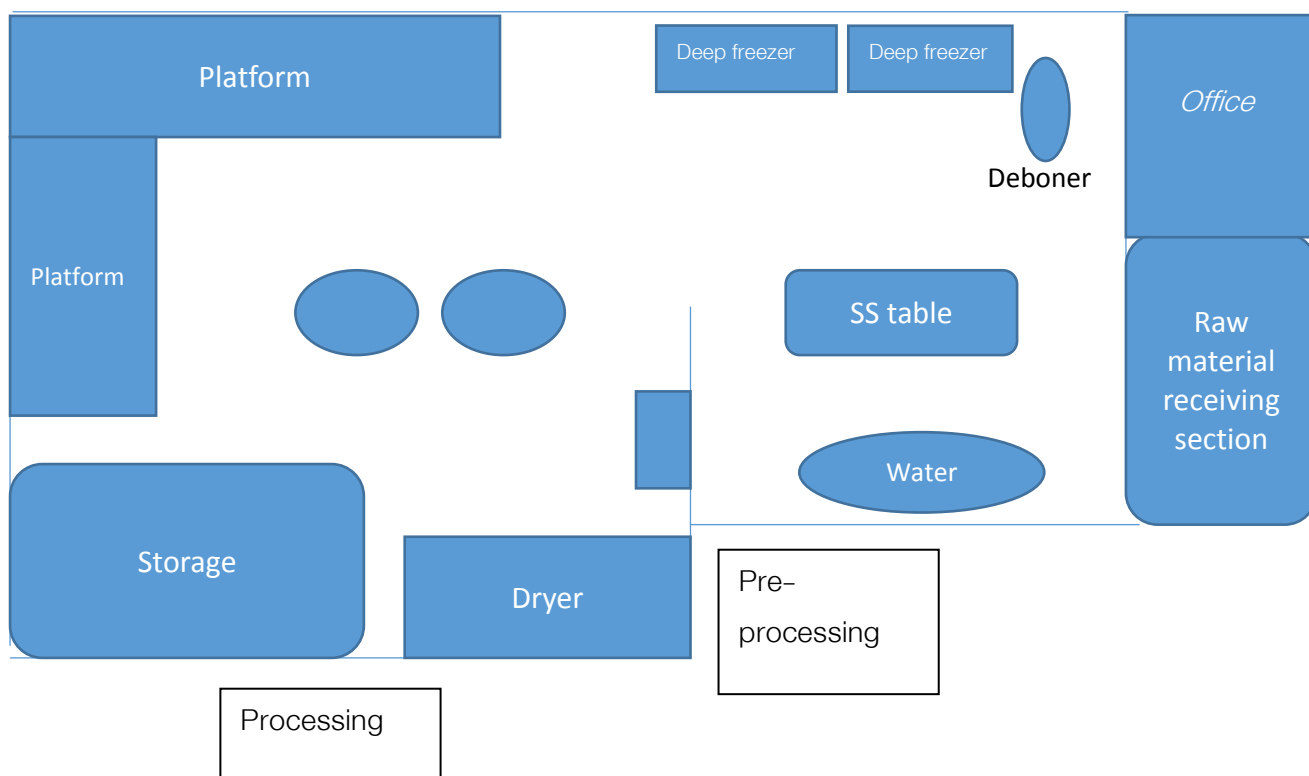
Objectives of the Project:

- Value addition and conversion of these raw materials to different types of products.
- Training the people in manufacturing surimi manually and preparation of different types of value added products.
- Conducting acceptability trials for the feedback of consumer for further Improvement of the product if any.

Salient Features of the Technology:

- Utilization of low cost fish either from fresh water or marine water as a raw material for making different types of value added products which are equally good from nutritional point of view can be a potential option for fisherwomen, women self-help groups and unemployed youth.
- Low cost technologies for setting up small scale units with minimal investment.
- Women self-help groups are the potential users of the value added fish product technologies.
- The various fish products developed have a very good acceptability among the peoples; however popularization of these products throughout India by means of using different methods of advertisement is need of hour

Configuration of the Processing Plant (Section Details):



Layout with basic requirements for Value added fish products plant

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Sample Products Developed under the Project:



Fish Wada



Fish Cutlet



Fish Chakli



Fish Shev



Fish Papad



Fish Wafers



Prawn Pickle



Fish Pickle



Fish Sausage



Fish Balls

Photographs related Project:



Training on Value added fish product preparation in Ratnagiri



Training on Value added fish product preparation in Panvel, Raigad



Entrepreneurship Development