

understand the socio-economic status of the farmers practicing cage culture in Kerala state, and their resultant economic upliftment was conducted during 2016. A survey questionnaire covering personal information of farmers, farming activities, specific culture and farm management practices, economics and problems related to cage farming was prepared. Details were collected from 36 active farmers of Ernakulum District. The economic efficiency of cage culture is presented in the paper. *Eetroplus suratensis*, *Lates calcarifer*, and Genetically Improved Farm Tilapia (GIFT) were the major species cultured. Among the farmers practicing cage culture, 94.5% were males and all respondents were literate. High growth rate of *L. calcarifer* and high market price of *E. suratensis* made them the most preferred species for culture practices. Economic efficiency of two systems, cage stocked with *E. suratensis* (CE) and cage stocked with *L. calcarifer* (CL) were compared using the indicators such as net profit, rate of return, un-discounted benefit to cost (B:C) ratio and pay-back period. Even though the net profit is more for CL, undiscounted B:C ratio is same for both systems (CE=3.38 and CL=3.39).

SE PO 15

Income enhancement of fishers through product diversification of Black clam (*Villorita cyprinoides* Gray, 1825)

K.H. SREEDEVI*, J.P. JAMES, J. BINDU, S. SREEJITH, NIKITA GOPAL

ICAR-Central Institute of Fisheries Technology, Matsyapuri, Kochi, Kerala, India; *sreedevi.harshan@gmail.com

Black clam (*Villorita cyprinoides*), a bivalve mollusk is a major fishery in the backwaters, lakes and estuaries of the Vembanad Lake System of Kerala. It

accounts for 70% of the clam fishery of the state with a production of 40,298t in the year 2016. Clam meat is highly nutritious and is an important source of protein, vitamins and minerals. Traditionally the harvested clams are boiled and the meat is shucked and sold as such in the domestic market which is generally consumed in fried or curry form. This study carried out under a DST-SEED funded project was intended to add value to the clam meat for product diversification, which in turn could be a source of income for the clam fisher families. The traditional clam meat processing was improved through scientific and hygienic methods like depuration and steam cooking to improve the quality and shelf life of the meat as well as the products from processed clam meat. Several ready-to-eat products like cutlet, samosa, bonda, clam rolls and mixture were prepared and sensory evaluation was done to assess the overall acceptance of the product. Through product diversification fishers can effectively utilize the resource and can also generate additional income.

SE PO 16

Entrepreneurship development in ornamental fisheries through vocational training programmer

B.R. HONNANANDA*, H.K. VARDIA

College of Fisheries, Chhattisgarh Kamdhenu Vishwavidyalaya, Kawardha, Chhattisgarh, India; *honnananda@gmail.com

Entrepreneurship development programmes in ornamental fisheries is a less focused area in the country. India's share in ornamental fish trade is estimated to be Rs.158.23 lakh which is only 0.008% of the global trade. The overall domestic trade in this field crossed 10 crores and is growing at the rate of 20 percent annually. The earning potential of this sector has hardly