

Fish mince

Mix thoroughly with 5% corn starch and 1% guar gum . A pinch of spices (Red chilly, pepper, turmeric) may be added.

Spread the mix evenly on an aluminum tray and allow to set for 15 min in a deep freezer

Cut the block into finger shape pieces and dry in microwave vacuum dryer



Technology developed by:

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Microwave Vacuum Dried fish fingers

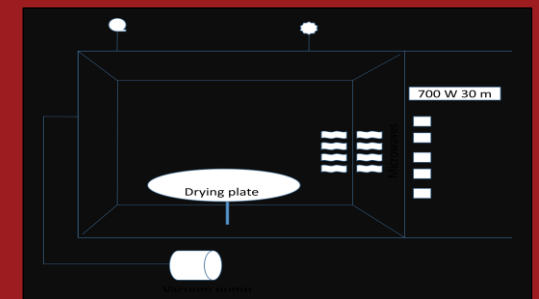


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MICROWAVE DRYING

Nile Tilapia is an emerging aquaculture species in Andhra Pradesh and its neighboring states in recent past. It is essential to look forward the market potential of this fast growing species. Product diversification through value addition is one of the possible approaches for better price realization. Fish fingers are important value added commodity for domestic and export marketing. In a typical breaded and battered fish finger, 50% of the weight is contributed by batter and bread crumbs. Dried fish products are a source of concentrated protein. Keeping this in view, a process has been standardized for the preparation of dried

Microwave vacuum drying is a recent and innovative technology for making dried food products of very high rehydration capacity. It is popular in fruits and vegetable industry, but not in seafood industry. The advantage of microwave vacuum drying is that the drying is very fast and it produces dried products with minimum shrinkage compared to traditional/or other mechanical drying methods. Moreover, the development of a porous structure after drying improves the rehydration capacity of the product. Hence, microwave vacuum drying can be used a tool for making high value dried products of superior quality.



Schematic diagram of microwave vacuum dryer