MODEL TRAINING COURSE

on

Advanced Fish Drying and Chilling Technology

Sponsored by

Directorate of Extension
Ministry of Agriculture & Farmers' Welfare, Govt. of India

Organized by

ICAR - CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY

Matsyapuri P.O., Willingdon Island, Cochin - 682029, Kerala, India

Model Training Course

On

ADVANCED FISH DRYING AND CHILLING TECHNOLOGY

Date: 19 - 26 August 2019

Venue: ICAR-Central Institute of Fisheries Technology, Kochi

Sponsored by

Directorate of Extension, Ministry of Agriculture & Farmers Welfare

Govt. of India

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For citing entire book:

Manoj P. Samuel., Murali, S., Aniesrani Delfiya, D. S., Alfiya, P.V., Shyma, P.K. (eds) (2019). *Advanced fish drying and chilling technology*, ICAR-Central Institute of Fisheries Technology, Kochi, India.

Example for citing a chapter in the book:

Mohan, C.O. and Bindu, J (2019) Advances in fish processing technology. *In:* Manoj P. Samuel., Murali, S., Aniesrani Delfiya, D. S., Alfiya, P.V., Shyma, P.K. (eds). *Advanced fish drying and chilling technology.* Kochi, India, ICAR-Central Institute of Fisheries Technology, pp. 1-11

Design and Cover page: Smt. Razia Mohamed

Printed at: PrintExpress, Kaloor, Cochin

Message from Director

India fisheries sector emerged as an important economic entity with diverse resources and potentials. Apart from engaging about 14.5 million people in different activities, the sector plays a significant role in meeting the nutritional security of the country. However, minimising post-harvest losses is of great concern in terms of assuring increased revenues and accomplishing food security. Improved fish handling practices and processing measures involving cold storage lines during storage and transportation, drying and value addition offers a solution to the problem. Thus, technological advances in the areas of drying and chilling can be an appropriate solution for the stakeholders in the sector. ICAR - CIFT is actively involved in the design and development of cost-effective hybrid solar dryers, fish descaling machines, ergonomic and gender friendly refrigeration enabled mobile fish vending kiosks, fish freshness sensor, and energy & water optimization protocols for seafood industry. In this context I am very happy that Directorate of Extension, Ministry of Agriculture & Farmers Welfare, Govt. of India has sponsored an 8 days Model Training Course (MTC) on Advanced Fish Drying and Chilling Technology during 19 - 26 August 2019. On behalf of ICAR-CIFT, I congratulate the participants of the MTC. I hope the training programme would initiate deliberations on latest advances in fish drying and chilling for the overall development of post-harvest fisheries sector.

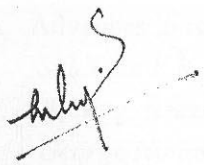
I wish the organizers a grand success in their endeavor.

Dr. C. N. Ravishankar
Director, ICAR-CIFT

Kochi
24 August 2019

Preface

Indian fisheries sector plays important role in total food production, providing nutritional security to the food basket, contributing to the agricultural exports and engaging about 14 million people in different fisheries activities. In recent years, India has made notable advances in both marine and inland fishery sectors. Particularly, a paradigm shift has been observed in the post-harvest fisheries sector in the last one decade towards more energy-efficient, cost-effective equipment and instruments, quality upgrading and green engineering interventions. In this context, technological interventions in post-harvest fisheries sector would play a greater role in reducing labour drudgery and time consumption in the area of fish processing and preservation while maintaining quality and safety of the products. The fishery engineering along with processing techniques is evolving as an important domain in view of depleting stocks on both pre and post-harvest scenarios. It will also aid in developing efficient fish processing technologies, optimizing energy and water use in seafood industries, mitigating climate change related issues and reducing carbon foot print. It is important to explore novel ways to incorporate engineering tools and techniques to obtain, quantify, and integrate industry responses towards responsible fisheries and ecosystem-based sustainable management of fish resources, value added products and affiliated industry. The technological interventions help to reduce the wastage of fishes, which is otherwise a highly perishable commodity, by preservation technologies and converting it into value added products with higher shelf life. Use of appropriate technologies along the fish value chain will help in producing better quality products and fetch more markets and higher price. This Model Training Course (MTC) is envisaged to highlight the latest developments vis-a-vis requirements of seafood industries and fishermen in drying and chilling techniques. Apart from this, recent technological advances in sensors, instruments, electronic gadgets and equipment for fish handling, fish processing, preservation and quality assessment are also covered in the MTC. We greatly acknowledge the Department of Extension, Ministry of Agriculture and Farmers' Welfare for sanctioning this MTC for the benefit of officers from state line departments and faculty of SAUs/ICAR institutions.



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24 August 2019

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