

Technology No. 26

FISH MUNCH

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Technical details:

Fish munch is an extruded fish product. Usually, starch is used for extrusion because of their temperature tolerance and behaviour at high temperature. Addition of protein adversely affects the crunchiness of the product and usually not added beyond 5%. CIFE has the unique technique of blending up to 25% fish protein (a level that is equal to the protein content in fish) in to extruded product. A temperature-controlled twin screw extruder is used for unique blend of starches and protein from different sources. The extrusion parameters (feeding rate, moisture, barrel temperature, die diameter, screw speed) have been optimized using surface-response technique for maximum expansion.

Salient features of the technology

- Nutritionally more complete than other products in the market because of high protein
- Low-cost fish can be utilised for this purpose to make the product cheaper and better use of the otherwise commercially important fish
- Products can be packed under nitrogen for prolonged shelf life which does not require refrigeration.
- No synthetic preservatives are added and excellent acceptance in sensory evaluation.

Financial aspects:

- Total investment: 40 lakhs
- Production capacity: 800kg/ day
- Production cost: Rs. 180/kg



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