

## Technology No. 30

### LAMINATED BOMBAY DUCK TECHNOLOGY

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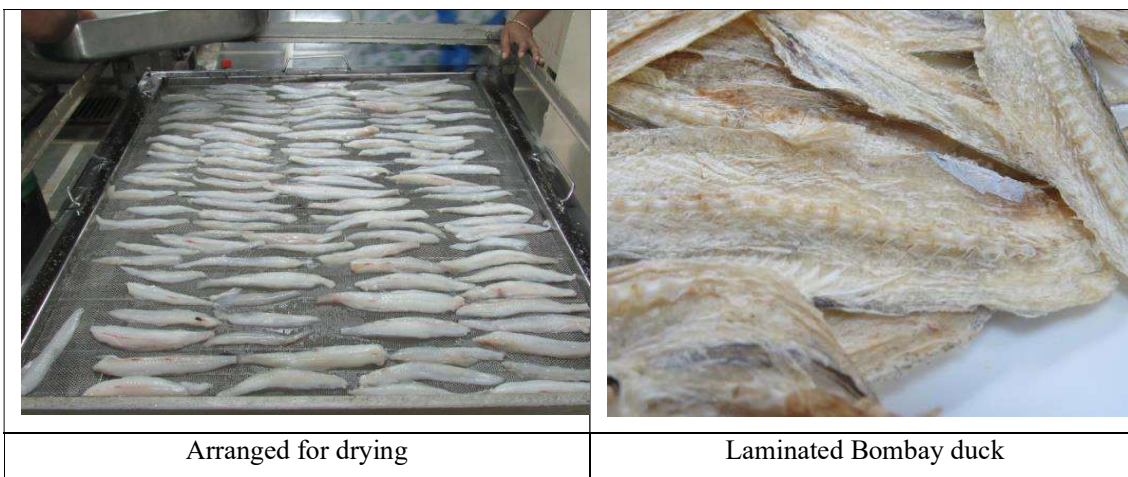
**Division:** Fisheries Resources, Harvest and Post-Harvest Technology Division

#### **Technical details :**

Bombay duck, *Harpodon nehereus* is one of the most important commercial species landed along Maharashtra coastline. Bombay duck comprises around 3.88 % share in total marine landings during 2016 in India (Annual report CMFRI, 2017). The Northwest coast of India particularly between the Alibag, Maharashtra and Porbander in Gujarat, a distance of 500 km (Fernandez and Devaranjan, 1996) is the region of major landings of Bombay duck. It is also taken in appreciable quantities on Andhra- Orissa coast and from the estuaries of Bengal. In India most of the Bombay duck processed by traditional method of drying on bamboo scaffolding and it is sold out in dry form majorly than freshly caught. Bombay duck is unique marine species has moisture around 90 % and flesh quality also differs from other species. Laminated Bombay duck is improvised product of traditional dried Bombay duck. Laminated Bombay duck has good consumer feedback and can be used as base product for making Bombay duck chips.

#### **Salient features of the technology**

- Bombay duck availability at west coast is huge during season, from August to October
- Product is based on novel technique of drying method
- A unique technique of coating with starch adds appreciable textural enhancement
- Excellent acceptance in sensory evaluation
- Prolong shelf life and does not require refrigeration
- No preservative added
- Product meets consumers requirement due to its unique dried form
- The product can also be deep fried in oil & consumed
- Fried salted Bombay duck chips become more acceptable due to its crispy texture and desirable flavor
- Complete source of fish protein



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