

LAMINATED BOMBAY DUCK TECHNOLOGY

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



Arranged for drying



Laminated Bombay duck