

Training program on ‘Fish Processing and value added products’

organized by ICAR-CIFE in collaboration with
Jawaharlal Nehru Port Authority, Navi Mumbai

ICAR-CIFE organized a training programme from 21st to 27th April, 2023 on “Fish Processing and Value-added products” in collaboration with Jawaharlal Nehru Port Authority, Navi Mumbai. Dr. A. K. Balange, Principal Scientist, FRHPHM and Principal Investigator, ABI, ICAR-CIFE, welcomed the gathering and briefed about the training program. The six days training programme covered different aspects of Fresh Fish Processing and value-added products from fish and shellfish. Trainees were exposed to both theory and practical classes and hands on training on different product preparations like prawn & fish pickle, fish vada, chakli, sev, salted dry fish, papad, wafers and fish cutlet was given to the trainees. On the last day of the training Mr. Aniruddha Kadam, Director SPAK Consultancy Services interacted with the trainees regarding their experience during training period. Dr. A. K. Jaiswar, HoD & Principal Scientist, FRHPHM congratulated all the trainees for the successful completion of the programme and advised them to start their own fish based value added products business and make it popular. All the members from Fish Processing Technology Discipline congratulated all the trainees. At last, Mrs. Meghna Vairal appreciated all efforts taken by Director, ICAR-CIFE and Fish Processing Technology Discipline on behalf of all participants and Snehdeep Bahuuddeshiya Gramin Vikas Sanstha. A total of 31 participants took part in the training programme.

