## Training program on Value added fish products preparation for fisher community at Nashik

The Fish Processing Technology Discipline of ICAR-CIFE, Mumbai has demonstrated different value added fish products in the 2 days hand on training program from 15<sup>th</sup> to 16<sup>th</sup> April, 2023 organized by the Sahakar Bharati Maharashtra along with the Nashik District Mahila Sahakari Bank Ltd. The program was inaugurated by Dr. Shashitai Ahire, Chairman, Sahakar Bharati, Maharashtra and Mr. Vasudevji Surjuse, Chairman, Fisheries Cell, Maharashtra state.

In this 2 days training programme, Mr. Avinash Sable, Technical Officer, has covered different aspects of Fresh Fish Processing Handling and value-added fish products preparations like fish wada, fish cutlet, fish chakli and shev, fish papad, were demonstrated to the trainees. On the closing of training program Mr. Jaideep Patil, National Conover, FFPO has shared 2 days of training experience and thanked to Dr Ravishankar CN, Director, ICAR-CIFE, Mumbai, Dr. A.K. Balange, I/C, ITMU and ABI and Dr. A.K. Jaiswar, HoD, FRHPHM. A total of 46 participants came from Nashik, Pune, Kolhapur and Panvel took part in the training program. The organizers have also announced to conduct *'fish products mahotsav'* next year in the Nashik for promotion of those value added fish products .

