

## **Training Programme on Value added products from fish & shellfish**

**Venue : ICAR-CIFE, Mumbai**

**Date : 01<sup>st</sup> to 03<sup>rd</sup> November, 2022**

### **Report**

The training program on 'Value added products from fish & shellfish' was conducted at ICAR CIFE, Mumbai (Old Campus) from 1<sup>st</sup> to 03<sup>rd</sup> November, 2022. It was organized by Agri Business Incubation (ABI) Center, ICAR-CIFE, Mumbai for selected ABI women SHG's incubatee from three different SHG's. A total of 11 participants attended the training program. Dr. A. K. Balange, PS, FRHPHM division & CO-PI, ABI welcomed all the trainees and described the program details and the importance of the training. Dr. Ravishankar C. N., Director & Vice-Chancellor, ICAR-CIFE, Mumbai had interaction with all the trainees & explained future scope for value added fish product business. Dr. B. B. Nayak, HoD & PS, FRHPHM and PI-ABI along with Fisheries Resource Harvest and Post harvest (FRHPHM) staff delivered lectures on different aspects of fish processing and value addition for the trainees. All the trainees practically prepared Fish cutlet, Acetes papad, Prawn wafers, Fish vada, Fish sev, Fish chakli, Acetes chatney, Fish samosa and Prawn pickle. During training, Mr. Suresh Londhe, Joint Director of Industries (Export & Cluster Development), Directorate of Industries, Maharashtra Govt. discussed with trainees about different Govt schemes. After an interactive session on last day, programme was concluded with the vote of thanks from Dr. B. B. Nayak.

