## Training organized by ICAR-CIFE in collaboration with Vrutti foundation

ICAR-CIFE organized a 3 days training programme from 13<sup>th</sup>, 14<sup>th</sup> and 16<sup>th</sup> March 2023 on "Value-added fish and shellfish products" in collaboration with Vrutti Livelihood impact partners. Dr. A.K. Balange, O/I ITMU, ICAR-CIFE, welcomed the gathering and briefed about the training programmes. Dr. Deepitha R.P., Scientist FRHPHM Division and Mr. Avinash Sabale, Technical Officer (T5) also advised the trainees to capture maximum benefit from the programme. The three days training programme covered different aspects of Fresh Fish Processing Handling and value-added products from the same. Trainees were exposed to both theory and practical classes and hands on training on different product preparations like fish wada, fish cutlet, fish chakli and shev and fish papad, wafers were demonstrated to the trainees. On the last day of the training Ms. Ragini B, Chairman, Livelihood (Vrutti Livelihood Impact partners) and Mrs Ujwala Patil (Founder, Dariyavardi Mahila Sang) interacted with the trainees regarding their experience during the 3 days period. Director, ICAR-CIFE and Dr. A.K. Balange congratulated all the trainees for the successful completion of the programme and urged them to take up dry fish based value added products and their popularisation not only in Maharashtra but in India and abroad as well. A total of 37 participants took part in the training programme.



