
Dried Fish with Herbal Preservatives

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| <i>Salient features</i> | <ul style="list-style-type: none">➤ Use of indigenous herbs and herbal preparations combined with traditional drying process for drying and preservation of fish.➤ Production, characteristics, quality and wholesomeness of 20 dried fish species traditionally produced by various ethnic communities in North East India. |
| <i>Advantages</i> | <ul style="list-style-type: none">✓ Use of herbal preservatives for dried fish |
| <i>Process Technology / product developed by</i> | Dr. P.J. Handique, Department of Biotechnology Gauhati University, Guwahati, Assam E mail: pjhandique@rediffmail.com Dr. H.K. Sharma, Department of Biotechnology, Gauhati University, Guwahati, Assam |
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| <i>More information</i> | Status of commercialization / Patent / Publication Hazarika, P., Ullah, N., Sarma, H.K. and Handique, P.J. 2015. Biochemical studies, bacterial count and acidity/rancidity levels of twenty dried fish species of North East India. Under communication. Ullah, N., Hazarika, P., Sarma, H.K. and Handique, P.J. 2015. Biochemical quality assessment of twenty selected dried fish species of North East India. Under communication. |