

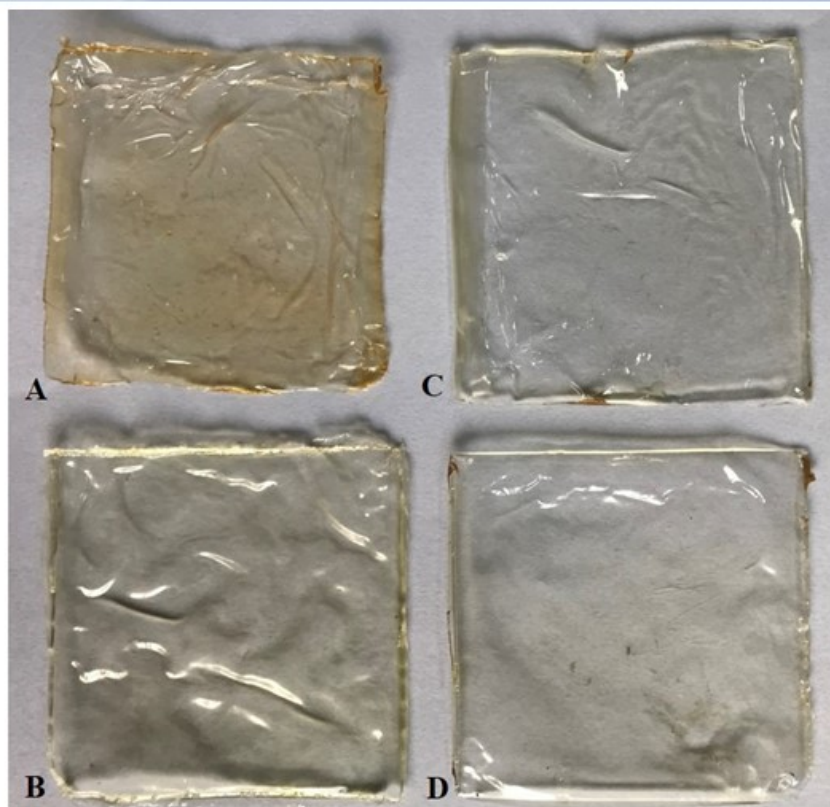
Gelatin Film from Bombay Duck

Salient features

- Gelatin films from the gelatin extracted from the skin, bones, head and fins of Bombay Duck fish.
- Presence of $\alpha 1$, $\alpha 2$ and β chains in gelatin extracted from skin, bones, head and fins.
- Maximum gelatin yield in the fins with functional properties similar to commercially available animal gelatin.
- Higher acceptability of gelatin film extracted from bone gelatin in terms of whiteness, transparency, smoothness and elasticity.

Advantages

- ✓ Better utilization and enhancement of the value of fish
- ✓ Rich in protein.



Gelatin films prepared from gelatin extracted from Bombay duck.

Process Technology / Product developed by	Dr. B.B. Nayak, Division of Fisheries Resources, Harvest & Post-harvest Management Central Institute of Fisheries Education, Mumbai, Maharashtra nayakbb@gmail.com Dr. Amjad K. Balange, Central Institute of Fisheries Education, Mumbai, Maharashtra
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More information	<p>Status of commercialization / Patent / Publication</p> <p>Keluskar, R.P., Balange, A.K. and Nayak, B.B. Physicochemical and gelling properties of myofibrillar protein from Bombay duck (<i>Harpodon nehereus</i>). Manuscript submitted and returned. It would be resubmitted.</p> <p>Keluskar, R.P., Balange, A.K. and Nayak, B.B. Nayak. Physicochemical and functional properties of gelatin extracted from different parts of <i>Harpodon nehereus</i>. Manuscript under preparation.</p> <p>Keluskar, R.P., Balange, A.K. and Nayak, B.B. Recovery of sarcoplasmic proteins form surimi processing wastewater of <i>Harpodon nehereus</i>. Manuscript under preparation.</p> <p>Thachil, M.T., Keluskar, R.P., Balange, A.K. and Nayak, B.B. Biochemical and functional properties of Bombay duck muscle and their relationship with different processing methods: a review. Manuscript under preparation.</p>