
Laminated Bombay Duck

Salient features	<ul style="list-style-type: none">➤ Novel technique for making laminated Bombay duck.➤ Dipping dressed Bombay duck in brine solution and starch solution.➤ Arranging treated Bombay duck lobes one by one horizontally on customized steel frame.➤ Drying in a mechanical/tunnel dryer at 45-55°C for 15-18 h.
Advantages	<ul style="list-style-type: none">✓ Easy technique for making laminated Bombay duck.✓ Laminated Bombay duck with muscle intact with skin.✓ High quality.✓ Reduced rate of yellow discoloration during storage.
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
Year	2016-17
Source of funding	MoFPI
More information	Status of commercialization / Patent / Publication 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. 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. 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. 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.