
Ready to Eat Canned Silkworm Pupae

<i>Salient features</i>	<ul style="list-style-type: none">➤ Process for canning of silkworm pupae➤ Canned pupae with shelf life over 10 months.➤ Bio-safety evaluations were carried out and it is safe.➤ Handling comparable to canned fish without any undesirable part.
<i>Advantages</i>	<ul style="list-style-type: none">✓ Fresh pupae need cooking. Canned pupae is ready to eat.✓ Immense possibility for commercialization.✓ Promising export potential in South East Asian countries✓ Boosts rural economy.
<i>Process Technology / Product developed by</i>	<p>Dr. A. K. Handique, Department of Biotechnology Gauhati University, Guwahati, Assam ahandique03@yahoo.in</p> <p>Dr. Kalyan Deka, Department of Zoology, Pandu College, Guwahati - 781012 Dr. G.K. Handique, Department of Botany; Nalbari College, Nalbari - 781335</p>
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<i>Source of funding</i>	MoFPI
<i>More information</i>	<p>Status of commercialization / Patent / Publication</p> <p>Silkworm pupa as high value and low volume insect food. Poster presented in the 8th International Food Convention, CSIR-CFTRI, Mysore, 12 -15 Dec. 2018</p> <p>Evaluation of nutritive values, fatty acid profile and cholesterol content of three species of cultivated edible silkworm pupae of Assam, North East India (Paper communicated, under review)</p> <p>Patent</p> <p>A process for canning pupa of edible cultivated insect (3 different silkworms). Application submitted to Regional Patent Office, Guwahati in February, 2020.</p>