

ICAR- CIFTEQ[®] Clam Shucking Chamber and Meat-shell Separator Equipment

Salient features

- Consist of a steam shucking chamber to open the calcareous shells of black clam and a separator machine to separate edible meat from calcareous shells of clam after shucking

Advantages

- ✓ Efficient and continuous operation
- ✓ Cost-effective and permits hygienic processing of meat
- ✓ Ergonomic and durable
- ✓ Can be easily assembled and/or disassembled



Process Technology / Product developed by

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Indian Council of Agricultural Research

More information

Status of commercialization / Patent / Publication

- Sreejith, S., James, J.P., Gokulan, C.R., Bindu, J. Gopal, N., (2018) Design and Fabrication of a Modified Model of Indigenous Meat-shell Separator Machine for Small-scale Clam Processing Units, Fishery Technology, 55 (4):276-281

Technology transferred/licensed to:

- M/s Britto Seafoods Exports Pvt. Ltd. (Address: No.4/1, Balakrishnan Street, Thondiarpet, Chennai – 600 081)

Design Registration (Under Review)