

## ICAR- CIFTEQ® Fish-Kure, an Extruded Snack Food from Fish

### *Salient features*

- Fish incorporated ready-to-eat extruded snack product
- It is having higher protein content compared to existing extruded products in the market which are generally rich in carbohydrates
- Utilizing fish meat, fish portions, by-products and its derivatives add value to the low-cost and underutilized fish and shellfish, thus promoting their utilization

### *Advantages*

- ✓ Versatility - wide variety of products are possible by changing the ingredients, varying the operating conditions and the shape of dies
- ✓ Low operational costs
- ✓ High production rate - operate continuously and have high throughputs
- ✓ Good quality products - involves high temperatures applied for a short time and the limited heat treatment therefore retains many heat sensitive components
- ✓ No effluents - is a low-moisture process, eliminates water treatment costs and does not create problems of environmental pollution



### *Process*

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### *Technology /*

ICAR-CIFT, Kochi-29

### *Product*

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### *developed by*

### *Year*

2008

### *Source of*

ICAR

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*funding*

*More  
information*

**Status of commercialization / Patent / Publications**

Kamalakanth, C. K., Joshy, C. G., Varkey, J., Ravishankar C. N. and Srinivasa Gopal, T. K. (2016). Optimization of Fish Based Extruded Product by Twin Screw Extrusion using Response Surface Methodology and Shelf life Evaluation. Fishery Technology 53: 197 - 204

**Technology transfer**

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