

ICAR-CIFTEQ[®] Functional Fish Sausage

Salient features

- Fish sausage is a highly nutritive food product in human diet
- It contains proteins, vitamins, minerals, carbohydrates, fat and healthy omega-3 polyunsaturated fatty acids in good quantity compared to other meat based sausages
- Fish sausage prepared from the mixed mince of underutilized and fatty fishes would be a healthy option.

Advantages

- ✓ Addition of fiber to fish sausage makes it more beneficial to human health than conventional sausages



Process

Dr. George Ninan

Technology / Product

ICAR – Central Institute of Fisheries Technology, Cochin, Kerala Ph: 0484-2412300

Email: director.cift@icar.gov.in, aris.cift@gmail.com; Website: www.cift.res.in

developed by

Year

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Indian Council of Agricultural Research

More information

Status of commercialization / Patent / Publications

Joshy, C. G., Aswathy, K. S., Zynudheen, A. A., Greeshma, S. S., Ninan, G., Ravishankar, C. N. (2020). Development of dietary fibre incorporated tuna sausage employing response surface methodology and quality evaluation during chilled storage using multivariate control charts. *Indian J. Fish.*, 67(3): 89-98.