

## ICAR-CIFTEQ® Hygienically Dressed and Packed Fresh Fish

### *Salient features*

- Hygienic packaging increases the shelf life of the product
- Higher quality fish products can be developed

### *Advantages*

- ✓ Reduces the post harvest losses
- ✓ Availability of safer fish to consumers
- ✓ Higher income



### *Process*

Dr. George Ninan

### *Technology / Product*

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### *developed by*

### *Year*

2015

### *Source of funding*

Indian Council of Agricultural Research

### *More information*

#### **Status of commercialization / Patent / Publications**

Ninan, G. (2018). Handling and Chilled Storage of Fish and Shell Fish. ICAR-Central Institute of Fisheries Technology.

#### **Technology transfer**

1. Invicta Food Industries, Cochin
2. Greenliving Agribusiness Pvt. Ltd., Cochin
3. Mr. Eldhose Chacko, WEBAP Ventures, Kakkanad
4. Mrs. Rejitha T.K., Green Marine India
5. Seby Cherian (“Grand Fresh”), Alappuzha
6. M/s Fauna Foods, Ernakulam