
ICAR- CIFTEQ[®] Osmo-Dehydrated Squid Rings

Salient features

- A promising technology for value addition of undersized squid.
- Blanching in osmotic solution prior to drying reduces the drying time required.
- Helps to eliminate the unpleasant odour of dried squid.
- Dried squid rings can fetch good price in domestic and international markets.

Advantages

- Drying of squid in form of rings reduces the time of preparation of end product.
- Enables easy rehydration before cooking.
- Can be stored at room temperature.
- Convenient style for preparing battered and breaded squid rings, squid curry, squid fry etc.



Process

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Technology /

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Product

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developed by

Year

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Source of funding

ICAR

More

information

Status of commercialization / Patent / Publications

Viji P., Jesmi D., Rao B.M. and George Ninan. Pre-osmotic blanching treatment for drying squid rings. Fish Tech Reporter 1(2): 7