

## ICAR- CIFTEQ® Ready to Serve Food Products in Retortable Pouches

### Salient features

- Wholesome, ready to eat food without any added chemical preservatives
- Process can be adopted for any type of food products including ethnic products
- Well established Science based process, ensures the safety of the product

### Advantages

- ✓ Very long shelf life under normal room temperature
- ✓ No need of special refrigeration or frozen storage facility
- ✓ Reduces preparation time for the busy home maker



### Process Technology / Product developed by

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### Year

2000 onwards

### Source of funding

Indian Council of Agricultural Research, Ministry of Agriculture & Farmers Welfare, Govt of India

### More information

#### Status of commercialization / Patent / Publications

Gopal, T. S., Vijayan, P. K., Balachandran, K. K., Madhavan, P., & Iyer, T. S. G. (2001). Traditional Kerala style fish curry in indigenous retort pouch. Food control, 12(8), 523-527.

Shankar, C. R., Gopal, T. S., & Vijayan, P. K. (2002). Studies on heat processing and storage of seer fish curry in retort pouches. Packaging Technology and Science: An International Journal, 15(1), 3-7.

Bindu, J., Ravishankar, C. N., SrinivasaGopal, T. K., & Mallick, A. K. (2010). Investigation of shelf life and heat penetration attributes of ready-to-eat “fish peera” from anchovy (*stolephorous commersoni*) in retort pouches. Journal of Food Processing and Preservation, 34, 207-222.

Mohan, C. O., Ravishankar, C. N., Bindu, J., Geethalakshmi, V., & Srinivasa Gopal, T. K. (2006). Effect of thermal process time on quality of “shrimp kuruma” in retortable pouches

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and aluminum cans. Journal of food science, 71(6), S496-S500.

**Technology transfer**

Technology transferred to

1. Meat products of India Ltd
2. Jai Gayatri Exports, Gujarat
3. Monsoon Bounty Foods Manufacturing Pvt. Ltd., Chennai
4. M/s. Foo Foods, Mr. Mohammed Fawaz, Kozhikode