

ICAR- CIFTEQ® SEANOODLES: Seaweed and Fish Enriched Noodles

Salient features

- *Ulva reticulata*, a species of green seaweed grows abundantly in both East and West Coast of India.
- Addition of seaweed and fish meat enhances the nutritional value of the noodles.
- Noodles are prepared using wheat flour, corn flour, tapioca starch, salt, edible green seaweed (*Ulva reticulata*) puree and fish (*Pangasianodon hypophthalmus*) mince.

Advantages

- ✓ Incorporation of seaweed in fish noodles improved the fiber content in the products.
- ✓ Incorporation of green seaweed puree and fish mince increased the protein, crude fiber content and water holding capacity and enhance flavor of the noodles.
- ✓ *U. reticulata* and pangasius fish mince can be considered as potential ingredients for developing healthy noodles products.



Process

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Technology /

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Product

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developed by

Year

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More information

Status of commercialization / Patent / Publications

Debbarma, J., Viji, P., Rao, B. M., Prasad, M. M. (2017). Nutritional and physical characteristics of noodles incorporated with green seaweed (*Ulva reticulata*) and fish (*Pangasianodon hypophthalmus*) mince. Indian J. Fish, 64(2), 90-95.