

**TECHNOLOGICAL INTERVENTIONS IN PROCESSING,  
VALUE ADDITION AND PACKAGING  
OF  
AQUATIC RESOURCES**

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**ICAR - Central Institute of Fisheries Technology**  
**(ISO/IEC 17025 :2005 Accredited & ISO 9001 :2015 Certified)**  
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## **ICAR- Central Institute of Fisheries Technology**

ICAR-Central Institute of Fisheries Technology (CIFT), a pioneer research institute under the aegis of Indian Council of Agricultural Research (ICAR) has been playing a pivotal role in pursuing its research and extension activities in harvesting and post harvesting sectors in fisheries during its fruitful existence since last six decades. Since its inception during 29th April, 1957; the institute has been instrumental in modernizing the fishing and fish processing sectors in the country and continues to impart technological support to a broad spectrum of stakeholders comprising of fisher folk, students, extension professionals, seafood industries, fish entrepreneurs, faculties and scientists through well designed skill-oriented training programmes. The major activities of the institute centers around evolving innovative and cost effective technologies for fish harvesting, development and standardization of different post- harvest practices, techniques for extraction of biomedical, pharmaceutical and industrial product from aquatic organisms, biotechnological approaches for disease diagnostic tools; quality management and maintaining food safety standards; design and development of tools and techniques for harvesting and storage and at the end transferring the technologies to end users through training, education and extension programmes with the involvement of highly qualified and experienced faculty scientists from seven different divisions viz., Fishing Technology, Fish Processing, Quality Assurance and Management, Microbiology, Fermentation and Biotechnology, Engineering and Extension, Information and Statistics Division.

### **Aims & Objectives of the Course**

The demand for fish is growing across the globe. Fish being highly perishable, needs to take at most care in handling and preservation. Knowledge on various conventional and novel techniques available with India will be shared with the international participants to improve the post-harvest section in their respective countries. This will help in ensuring safe and quality products to the consumers apart from ensuring nutritional security.

### **Broad outlines of course**

- Fishing methods and crafts and gears of Indian origin
- Nutritional significance of fish
- Hygienic handling of fishery resources
- Low temperature preservation
- High temperature preservation techniques
- Development of value-added fish products
- Development of shelf stable, dried and smoked fishery products
- High value products from fishery waste
- Biochemical and microbial changes in processed fish products
- Ensuring quality and safety of processed fish products

- Novel packaging technologies
- Analytical procedures for quality evaluation of secondary products and packaging material testing
- Developmental schemes like Skill India Mission, Start-up India Mission and National Nutrition Mission
- Industry visits and interactions with experts