CIFT’s solar fish dryers finds several takers

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The solar hybrid fish dryer introduced by the Central Institute of Fisheries Technology is getting popular. The dryers innovated by CIFT as an alternative to traditional sunlight-dependent dry fish processing ensure high quality and hygienic dry fish products.

“The dryers have been designed to regain the lost glory of dry fish sale with emphasis on hygiene, quality and round-the-year operational features. Lower and uniform levels of moisture can also be achieved for products from solar dryer compared to the conventionally dried products. More entrepreneurs have started setting up the dryers,” said Dr. Manoj P. Samuel, principal scientist and head, engineering division at CIFT.

“As people have become more aware about the hygienic standards of conventionally processed dry fish products, there has been a decline in dry fish markets. Availability of fresh fish round-the-year also has affected the sale of dry fish. Even during the trawl ban period in Kerala, fresh fish from other states was available,” he observed.

The dryer with a capacity of 20 kg is priced at ₹1 lakh while the other one with a capacity of 50 to 60 kg is worth ₹3 lakh.

More entrepreneurs are using the dryer installed at the CIFT incubation centre. Fish sellers from across the state bring fresh fish to the centre and get it dried and processed for sale. And more fish traders have started setting up the facility on their own.