

CIFT to transfer freshness indicator tech

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Kochi: The Kochi-headquartered Central Institute of Fisheries Technology (CIFT) will call for Expression of Interest (EoI) to transfer its newly-developed technology — an easy-to-use freshness indicator (FI) for fish — to industry.

The indicator strip will help consumers know whether the fish is fresh or not. The strip is to be attached inside the package in such a way that it won't come in direct contact with the fish. The paper-based indicator disc will react with the volatile compounds produced by the fish and shellfish and gives a colour change. If the fish is stale, the strip, which is yellow in colour, will turn brown or red. Brown colour indicates that the fish is going stale and red colour indicates that the fish is decayed. When the decay starts, the fish releases certain amines which will interact with the

QUALITY TEST FOR FISH

- Freshness indicator strip can be used to check quality of packed fish
- Paper-based indicator disc, attached to the package, will react with the volatile compounds produced by the fish and give a colour change
- Yellow-coloured strip will turn brown if the fish is going stale
- Red colour indicates that

the fish is decayed

- Strip costs only 40 paise per pack
- Helps avoid expensive and time-consuming tests
- Post-harvest loss can be reduced



chemicals on the strip, causing the colour change. The FI strip was formally released at a function in New Delhi recently.

"Several firms across the country have expressed willingness to take the technology from us. These indicators are also useful for the manufacturers, fish processing industry and for retail markets as they can adopt good practices to provide quality fish

products to consumers thereby reducing post-harvest loss. "We are hoping to sell the technology to the food industry as they can make it their USP for safe food," said CIFT director C N Ravishankar.

CIFT officials said that the FI strips are developed using locally-available materials like filter paper and dyes and costs approximately 40 paise per pack.

Now, check quality of frozen food

Kochi: Scientists at the Central Institute of Fisheries Technology (CIFT) have developed a time-temperature indicator (TTI), which will indicate whether the stored food in a cold chain has remained in the particular temperature which keeps it fresh. "It is meant for all items that need to be stored in a specific temperature," said CIFT director C N Ravishankar.

He said that frozen food products have relatively very long shelf life ranging from six months to two years. They should be stored at $-18 \pm 2^\circ\text{C}$ from the point of production till they are consumed. However, cold chain is broken due to many reasons like improper cold chain facilities and frequent power failure. THE