

ICAR-CIFT Hosts Workshop on Millet and Fish-Based Extruded and Baked Products

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Kochi: The ICAR-Central Institute of Fisheries Technology (ICAR-CIFT) organized a one-day workshop titled 'Millet and Fish-Based Extruded and Baked Products', funded by the Department of Science and Technology (DST), New Delhi. The event provided participants with a unique opportunity to experience live demonstrations of the technology used in developing extruded and baked products combining millet and fish.



Dr. George Ninan, Director of ICAR-CIFT, inaugurated the workshop, emphasizing the institute's commitment to promoting innovative and sustainable food technologies. The event also featured insightful sessions led by Dr. Bindu J, Principal Scientist and Head of the Fish Processing Division at ICAR-CIFT, Dr. C.O. Mohan, Principal Scientist of ICAR -CIFT, Dr. Remya S, Senior Scientist of ICAR -CIFT, and Dr. Elavarasan K, Scientist of ICAR -CIFT. These sessions offered participants a comprehensive understanding of the technology and its practical applications.



The workshop attracted 25 participants, including entrepreneurs, farmers, and fisherfolk, providing them with hands-on experience through practical sessions. Attendees explored various aspects of product development, including the nutritional and economic benefits of incorporating millet and fish into extruded and baked food items. The Zonal Technology Management - Agribusiness Incubation (ZTM-ABI) Centre at ICAR-CIFT provides comprehensive support to budding entrepreneurs, including technical consultancy, infrastructure facilities, expert guidance, and training to establish sustainable enterprises.

Beyond stimulating entrepreneurship, the production of these food items and the associated workshop offer numerous benefits. They not only create employment opportunities within local communities but also contribute to the economic development of the country while ensuring food security.