

National ◇ News

## ICAR-CIFT ORGANIZES WORKSHOP ON MILLET AND FISH-BASED EXTRUDED PRODUCTS



*Kochi, Nov 30:* The ICAR-Central Institute of Fisheries Technology (ICAR-CIFT) successfully hosted a one-day workshop titled *"Millet and Fish-Based Extruded and Baked Products,"* under the sponsorship of the Department of Science and Technology (DST), New Delhi. The program highlighted the innovative integration of millet and fish in food products, focusing on [sustainable](#) and health-conscious culinary advancements.

Dr. George Ninan, Director of ICAR-CIFT, inaugurated the workshop, reiterating the institute's commitment to developing cutting-edge technologies in the food processing sector. Esteemed experts like Dr. Bindu J, Principal Scientist and Head of the Fish Processing Division, Dr. Remya S, Senior Scientist, and Dr. C.O. Mohan, Senior Scientist, delivered engaging sessions on the technologies and their real-world applications.

The workshop saw the participation of 25 individuals, including entrepreneurs, [farmers](#), and fisherfolk, who gained hands-on experience in developing extruded and baked products. Participants explored the nutritional and economic advantages of incorporating millet and fish into food products, learning techniques to create market-ready innovations.

The Zonal Technology Management - Agribusiness Incubation (ZTM-ABI) Centre at ICAR-CIFT extended its comprehensive support, offering technical consultancy, infrastructure access, and training to aspiring entrepreneurs. These efforts aim to foster sustainable businesses and create local employment opportunities, contributing to economic growth while promoting healthy food alternatives.

This workshop underscores ICAR-CIFT's role in driving technological advancements and entrepreneurship in the fisheries and food processing sectors.