

DEVELOPMENT OF SMOKED FISHERY PRODUCTS

For the NAAC visit, smoked fish products were meticulously prepared to showcase the use of drum smoker developed by the department. The display highlighted the importance of traditional preservation techniques and value-added processing in fisheries.

The products prepared are:

- ❖ FISH MIXTURE
- ❖ FISH PICKLE



Prepared by:

Ujjwala Navas