

How to Start Fish Processing Business

(Salted and Pickled Fish, Smoked Fish, Fish Fillet, Frozen Seafood)

Introduction

Fish is a valuable source of high quality protein and, in the case of oily fish, fats of considerable nutritional importance. In many countries, large-scale commercial fish processing (mainly freezing for export and canning) takes place in parallel with traditional processing. The methods used by smaller enterprises remain based on traditional techniques of drying, salting, smoking and fermentation.



There are more than 27 000 species of salt and freshwater fish; many more crustaceans, bivalves, and cephalopods can also be eaten. Fish and shellfish are the only foods that, globally, are still obtained in significant quantities from the wild. But many species are on the verge of commercial extinction and aquaculture is increasing worldwide. For instance, more than a third of the salmon eaten worldwide is farmed. Like meat, fish is also processed, for instance by drying, salting, and smoking.

India is endowed with the largest livestock population in the world. Livestock and poultry in Indian tropical and sub-tropics play a critical role in agriculture economy by providing milk, meat, eggs etc and provide flexible reserves during period of economic stress and buffer against crop failure. Mutton and Chicken is an important livestock product which in its widest sense includes all those parts of the animals that are used as the food by the man. So, with increase in population there is also an increasing consumer demand for food products that are low in fat, salt and cholesterol at local, national and international levels.

Food manufacturers need to be able to produce meat, poultry and fish products which are considered to be healthy and that can meet the consumer demands. Meat industry, although is a very developing stage in India, is the top food industry in the world. Processed meat products are poised for continuous growth in the country. Poultry is one of the fastest growing segments of the agricultural sector.

The main aim of this book is to provide complete guide on meat, fish and poultry processing. Owing to the wide variety of products and type of processes and treatments (curing, dry curing, fermentation, cooking smoking etc), this products need particular analytical methodologies for proper consumption.

It examines the nutritional principles behind the drive for reductions in fat, salt and cholesterol in our diet, and illustrates formulations and procedures utilized to produce such products. The reader would get to explore brief discussion regarding the Indian meat industry followed by the next chapter which includes structure, composition and nutritive value of meat tissues, postmortem changes and some meat quality parameters are also added in the preceding chapters. It also discuss about meat cutting and packaging, processing of meat and meat products, microbial and other deteriorative changes in meat and their identification, chemical composition and nutritive value of poultry meat, pre slaughter handling,

transport and dressing of poultry, fish products, freezing fish fillets, miscellaneous fish dishes, spreads, salads, loaves fish spreads for appetizers, sandwiches, shellfish and miscellaneous marine products, meat removal and pre freezing treatment, packing and freezing, classes and sizes of fresh and frozen oysters, freezing whole raw lobsters etc. The book contains manufacturing processes of various meat, chicken and fish products in much illustrative manner. Special content on machinery equipment photographs along with supplier details has also been included.

It is anticipated that, it turns out to be a resourceful book for entrepreneurs, technocrats, food technologists and others linked with this industry; as this would be an invaluable reference source for meat, poultry and fish processors, and food industry personnel involved in the development and marketing of new products.

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Keep Product Refrigerated

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can provide Process Technology Book on
Meat, Poultry and Fish Processing**

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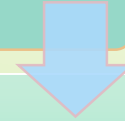
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- *We help catalyze business growth by providing distinctive and profound market analysis*
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Our Approach

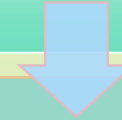
Requirement collection



Thorough analysis of the project



Economic feasibility study of the Project



Market potential survey/research



Report Compilation

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- *Corporates*
- *Government Undertakings*
- *Individual Entrepreneurs*
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- *Foreign Investors*
- *Non-profit Organizations, NBFC's*
- *Educational Institutions*
- *Embassies & Consulates*
- *Consultancies*
- *Industry / trade associations*

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- *Alcoholic And Non Alcoholic Beverages, Drinks*
- *Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin*
- *Activated Carbon & Activated Charcoal*
- *Aluminium And Aluminium Extrusion Profiles & Sections,*
- *Bio-fertilizers And Biotechnology*
- *Breakfast Snacks And Cereal Food*
- *Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling*

- *Bamboo And Cane Based Projects*
- *Building Materials And Construction Projects*
- *Biodegradable & Bioplastic Based Projects*
- *Chemicals (Organic And Inorganic)*
- *Confectionery, Bakery/Baking And Other Food*
- *Cereal Processing*
- *Coconut And Coconut Based Products*
- *Cold Storage For Fruits & Vegetables*
- *Coal & Coal Byproduct*

- *Copper & Copper Based Projects*
- *Dairy/Milk Processing*
- *Disinfectants, Pesticides, Insecticides, Mosquito Repellents,*
- *Electrical, Electronic And Computer based Projects*
- *Essential Oils, Oils & Fats And Allied*
- *Engineering Goods*
- *Fibre Glass & Float Glass*
- *Fast Moving Consumer Goods*
- *Food, Bakery, Agro Processing*

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- *Ferro Alloys Based Projects*
- *Fertilizers & Biofertilizers*
- *Ginger & Ginger Based Projects*
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- *Hotel & Hospitality Projects*
- *Hospital Based Projects*
- *Herbal Based Projects*
- *Inks, Stationery And Export Industries*

- *Infrastructure Projects*
- *Jute & Jute Based Products*
- *Leather And Leather Based Projects*
- *Leisure & Entertainment Based Projects*
- *Livestock Farming Of Birds & Animals*
- *Minerals And Minerals*
- *Maize Processing(Wet Milling) & Maize Based Projects*
- *Medical Plastics, Disposables Plastic Syringe, Blood Bags*
- *Organic Farming, Neem Products Etc.*

- *Paints, Pigments, Varnish & Lacquer*
- *Paper And Paper Board, Paper Recycling Projects*
- *Printing Inks*
- *Packaging Based Projects*
- *Perfumes, Cosmetics And Flavours*
- *Power Generation Based Projects & Renewable Energy Based Projects*
- *Pharmaceuticals And Drugs*
- *Plantations, Farming And Cultivations*
- *Plastic Film, Plastic Waste And Plastic Compounds*
- *Plastic, PVC, PET, HDPE, LDPE Etc.*

- *Potato And Potato Based Projects*
- *Printing And Packaging*
- *Real Estate, Leisure And Hospitality*
- *Rubber And Rubber Products*
- *Soaps And Detergents*
- *Stationary Products*
- *Spices And Snacks Food*
- *Steel & Steel Products*
- *Textile Auxiliary And Chemicals*

- *Township & Residential Complex*
- *Textiles And Readymade Garments*
- *Waste Management & Recycling*
- *Wood & Wood Products*
- *Water Industry(Packaged Drinking Water & Mineral Water)*
- *Wire & Cable*

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