

Value Added Products Prepared From Fish Mince and Fish Surimi

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SUMMARY

The term "value addition" is the most frequently used in the food processing industry, especially in the export-focused fish processing sector due to the increased realisation of valuable foreign exchange. Fish and fisheries products can be enhanced in value to meet the demands of various markets. These products include ready-to-serve convenience items as well as live fish and shellfish. Given that the fish processing industry is getting more and more expensive and competitive, value addition is one strategy that could be used to increase profitability.

INTRODUCTION

Fishery is a very perishable food commodity that requires proper handling and preservation to increase its shelf life and retain its nutritional values. Fish is a food that has gained a greater attention in the recent past due to awareness about its nutritional and health beneficial aspects as it is considered as poor people rich food. Apparent global per capita fish consumption for the year 2020 has been estimated to be 20.5 kg. As fish are a great source of protein, consumers preferred to consume it fresh available in markets also freshly exported to restaurant. Fish has limited scope for consumption in the fresh form due to the presence of intramuscular bones. Consumption of fish may be greatly increased by making better use of existing catch. Fish is essential to make it available for human consumption. The processing of fish has led to diversification in products based on consumer needs. The demand for ready to eat and ready to cook products are gradually growing because of their convenience. For that value addition in fish is a good example as market for value added fishery products in India is increasing day by day. (Datta S., 2015)

What is value addition and why it is important:

Value addition is a process of changing a product from its original state to a more valuable state. Value addition can be accomplished in several different ways, but for fishery products the most important one is the innovative approach. It is the most promising sector in the food processing industry. Value addition is an expanding sector in the food processing industry, especially in export markets. Globally a transition period is taking place where cooked products are replacing the traditional raw products in consumer preference. (Binsi P.K., et al 2018)

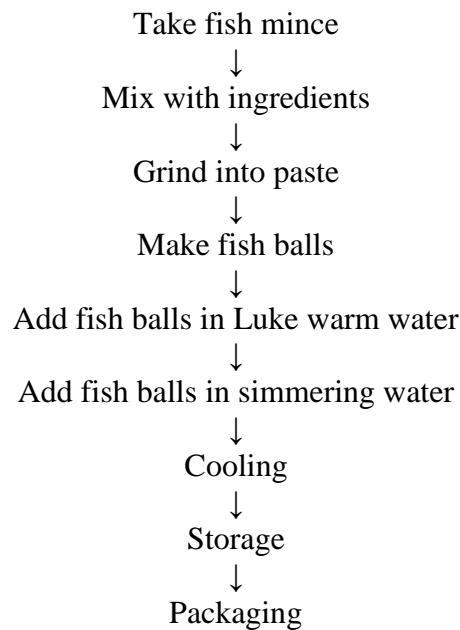
There are some major reasons for value additions are

- To provide variety of products
- For improved processing utilization
- Most practical way to increase profitability in fish processing
- Allowing income creation during off-seasons
- To keep in-phase with consumer needs
- Make use of excess produce.
- It has become a market requirement

Value added product prepared from fish mince and fish surimi

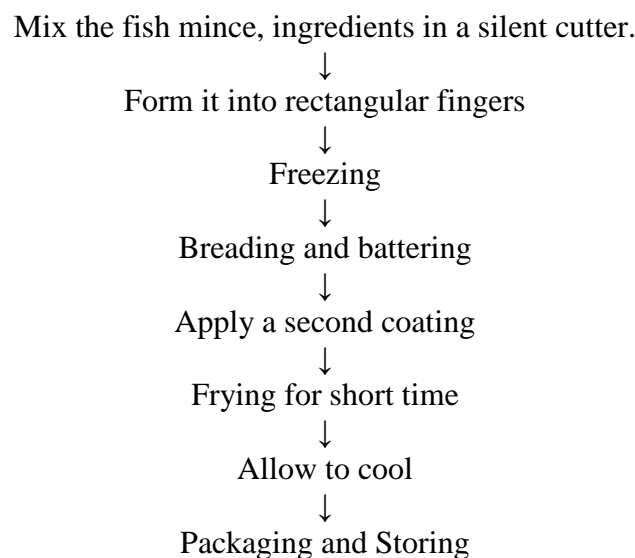
Fish balls.

Fish balls are rounded meat balls made from fish paste which are boiled or deep fried. It is a popular traditional food product in East and Southeast Asia where it is eaten as snacks. They are served in various applications such as cooked or served in soup. (Hall G.M., 2010)



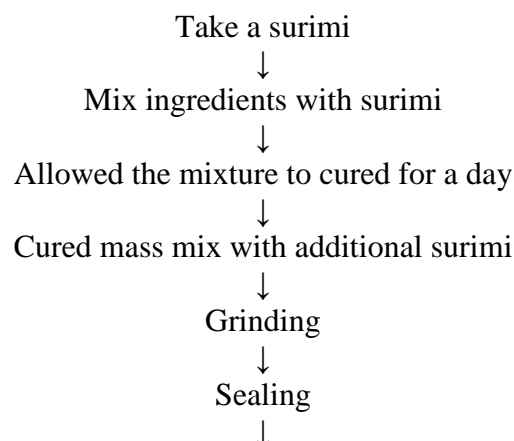
Fish fingers.

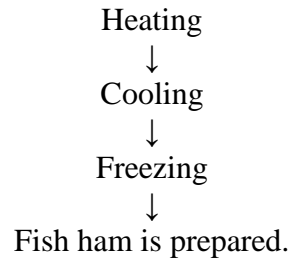
Fish fingers are delicious products made from fish mince. The product has a finger like appearance and hence name fish fingers. Fingers are subjected to battering and breading. (Cakli, S et al 2005)



Fish ham

Fish ham is prepared by mixing of fish paste with cured meat made from tuna, and Alaska pollack by addition of pork fat if needed, stuffing into a large casing in. Salt, sugar, chemical flavoring, species and smoky flavoring are added to the surimi. (Pan B.S., 2020)





CONCLUSION

The value-added products derived from fish mince and fish surimi play a significant role in meeting the growing global demand for seafood products. They provide alternative to traditional seafood products and can be produced using various fish species contributing to resource sustainability. They offer economic opportunities for the fishing industry and cater to diverse consumer preferences for seafood. It is essential to ensure sustainable fishing practices and maintain product quality and safety standards in the processing of fish mince and surimi to maximize their benefits.

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