

OBJECTIVE

Fish is principally used as food for human consumption. However, there are a variety of products from fish utilised as non - food products (inedibles) collectively called as byproducts. Head, skin, scales, bones, fins and viscera are inedibles. Together are also referred to as offal and constitute roughly 50% of the total weight of fish. Classical approach in the utilisation of fish byproducts is for the production of fish meal, fish oil, silage, fertiliser and pet foods. With the pollution norms becoming more stringent, it is mandatory to utilise the byproducts for the recovery of marketable products. Surimi, a washed fish mince product, is also obtained from low quality fish.

The objective of this topic is to understand different techniques for the utilization of byproducts through the following.

- 1.Type of fishery byproducts
- 2.Processing of byproducts
- 3.Surimi