

# **SUMMARY**

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. Being organic, they deteriorate rapidly and there is a need to use them effectively as a raw material for the production of various value added products. Vegetable proteins are deficient in some essential amino acids. Proteins animal source are rich in essential amino acids. Addition of protein rich processed fish byproducts improves the nutritional quality of feeds. Efficient processing of fish byproducts in the manufacture of hydrolysates, meals, silages etc not only contributes to environmental preservation, but also improves the plant economy. New approaches have been introduced to the production of number of high value components from fish byproducts such as enzymes, chitin and chitosan etc for use in food and pharmaceutical industries. With the pollution norms becoming more stringent, it is mandatory to utilise the byproducts for the recovery of marketable products.