



Fish Pickle

Invention Summary:

Fish pickle is a type of fermented ready to serve fishery product to address the demand, attaining the characteristic taste, flavor, color and texture of Tilapia.

Technology Overview:

Pickling is one of the oldest methods used for preserving fish. Fish Pickle is prepared with Tilapia using a specific marinating spice combination in different media such as Tomato, Soy sauce, Mustard and Tamarind which were incorporated to give a unique flavor, packed in sterilized bottles and pasturized.

Potential Applications

- Individual households, hotels, restaurants, roadside eateries are bulk consumers
- There is a growing potential for export market through proper market penetration strategies

Advantages

- Technology process is with low capital investment
- Requires less energy and labor
- long shelf life period

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