



Fish Powder

Invention Summary:

Fish Powder, a substitute to expensive fishmeal, is a value added feed ingredient. It is produced from fish by-products with rice bran as a drying aid.

Technology Overview:

Fish by-products are co-dried with rice bran overcoming high operational cost of fishmeal processing while maintaining production efficiency. Any part of fish (head, fins, bones, skin, viscera, blood) can be used. The co-dried rice bran has enhanced digestibility than the pure rice bran. The product contains more than 60% protein. The blending secures balanced amino acid profile than fishmeal.

Applications

- Ingredient for poultry feed, cattle feed, swine feed and fish feed.

Advantages

- Low cost alternative to imported fishmeal
- Easy operation owing to dry process
- Value addition to fish discards and underutilize plant materials

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