



Fish Silage

Invention Summary:

Fish Silage, a substitute for fishmeal, is a liquefied feed ingredient obtained through acid hydrolysis of trash fish, fish by-products and discards. The technology was developed in order to add value to fish surpluses minimizing environmental pollution. The product is as an ideal protein source in animal feed formulae.

Technology Overview:

Fish proteins are broken down into soluble particles (peptides and amino acids) through acid hydrolysis. Any part of fish (head, fins, bones, skin, viscera, blood) can be ensilaged. The liquid product contains 16% to 22% crude protein. It has two year shelf life. The product can also be co-dried with plant materials to produce a range

Applications

- An ingredient for poultry feed, cattle feed, swine feed and fish feed as a substitute for expensive (imported) fishmeal

Advantages

- Low technology process with low capital investment
- Requires less energy, water and other inputs
- Requires less labour
- Ideal for small waste flows
- Easy digestion & absorption by the animal
- Malt odour instead of fishy smell

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