



Instant Fish Soup Cubes

Invention Summary:

Fish cubes are made from real ingredients, blended with a special mix of spices, all combined in to a cube.

Technology Overview:

This soup cube/mix provides a novel type of soup cube/mix made from fish and spices, herbs without any added chemical preservatives. Different herbs and spices are incorporate to add flavor and to inhibit the growth of harmful microorganisms. Preservation is done by the antimicrobial agents present in herbs and spices without using chemical preservatives.

Potential Applications

- Individual households, hotels, restaurants, roadside eateries are bulk consumers
- Ideal as a soup base for all soup preparations and a variety of dishes
- This is a delicious alternative to salt water for boiling potatoes, rice, pasta or grains.

Advantages of the Instant Soup Cubes

- Nutritious fish product
- Convenient to use
- Free of chemical preservatives
- Packed in flexible packages and easy to transport

Inventors:

Ms. G.D.S.K. Rajapakse

Dr. Ilmi Hewajulige



Technology Information:

Senior Deputy Director
Food Technology Section
Industrial Technology Institute
503A, Halbarawa Gardens
Thalahena,
Malabe.

Tel: +94 112 797334

Fax: +94 112 379942

E-mail: sdd_fts@iti.lk