

## 2. “Development of fish snacks using hybrid solar biomass powered dryer”

**Duration:** April 2013 – March 2015

Promotion of solar biomass powered dryer to prepare the snack product using low cost fish a benefit to entrepreneurs as a start-up and efficient utilization of natural energy.

- The coated product storing at ambient temperature could maintain the freshness upto 60 days without any quality deterioration.
- Ready-to-fry and crispy food items are very common snack all around the world. Now looking at the present trend, there is a great demand for ready-to-fry and ready to eat fish products. There are number of value added products developed from fish and shellfishes which are used for export as well as for internal market. Hence the technology has very good demand and fetches good profit for both retailers and wholesalers in the field.

