

FIRST EXPORT CONSIGNMENT OF CHILLED FISH FROM NIFPHATT'S CHILLED TUNA PROCESSING PLANT

Sashimi is a traditional Japanese dish made from thin slices of premium quality red meat species of fish, which is eaten in raw condition. Freshness, appearance, presentation, texture, age, size, degree of sexual maturity, taste and fat content will decide the gradation as well as rate of sashimi grade fish.

Currently fish is exported from India in frozen condition. Chilled fish will fetch many folds in terms of value in international market as against conventional frozen fish. Tuna is the most sought after species in chilled fish trade, others include groupers, cobia etc.

Sashimi process onboard includes gaffing & landing, killing, bleeding, gilling, etc. in a scientific manner with utmost hygiene. In the onshore chilled processing centre, the fish are dressed and cleaned at thermally controlled atmospheres, then packed and exported in chilled condition by air. The whole process warrants expertise, technology and apt facilities as the above exercise is to be carried out and completed without time delay.

The value realized from the export of fish in frozen form is almost on par with or slightly above the domestic rates, but of course prop up the foreign exchange of the nation. In order to shift the focus from frozen to chilled form NIFPHATT had set up a chilled tuna processing facility (meant for other fishes also during lean seasons) with the support of MPEDA. This plant has a water front with landing/berthing facility facing the main channel. This project is expected to act as groundswell for similar entrepreneurship.

This facility was made available to exporters on dry lease basis so that the private sector could take up this line of business without facing the risks associated with a nascent venture such as high capital investments, operational costs, markets etc. Currently the facility is being leased out to M/s. Coral Exports and their first export consignment is scheduled to be flagged off on 24th June, 2013 at 3.45 pm.

