

Frequent Asked Questions

1. What are the trainings offered by NIFPHATT?

NIFPHATT offers several need based training programmes in the field of fisheries post-harvest technology. Major Training programmes include On-Job/In-plant Training, Apprenticeship training in fish processing , HACCP concepts, Microbiological analysis of Seafood, Canning Technology of Seafood, Hygienic Handling and Value added products from Seafood (for Fisherfolks)etc.

2. How to register for the training programme?

Please send a mail to ifpchn@nic.in or trainingsatnifphattkochi@gmail.com with intended training, number of persons proposed to attend training, preferred month and the contact details

3. Whether any course fee is payable for the training?

Yes, details of the course fee for each training programme are available in Institute's website.

4. Whether NIFPHATT is providing accommodation for the training

Yes, NIFPHATT provides dormitory accommodation for the trainees on a first-come, first-served basis.

5. Whether the course fee is including accommodation charges

No, charges for accommodation is to be remitted separately

6. Whether certificate will be provided at the end of the training?

Yes, will be provided after successful completion of training

7. What are the different types of value-added products produced at NIFPHATT?

Fish cutlets, Fish Kheema, Fish/Prawn pickle, Fish wafer, Fish mixture, Fish samosa, Fish roll

8. Any training is available at NIFPHATT in Canning Technology, if so, how can I apply?

Yes, you can send a request to NIFPHATT mail id with relevant personal details.

9. What are the different canned products available at NIFPHATT?

Canned Tuna in Oil, Tuna flakes in oil, Tuna in Brine are currently available in NIFPHATT.

10. Is there any IQF Cooking machine available at NIFPHATT?

No.

11. Do NIFPHATT, export Fish Products ?

No., only Domestic Test-Marketing

12. What types of preservatives are used in canned fish/ Pickles?

It is absolutely free from any preservatives.

13. How does a canned fishery product remain safe at normal temperature without refrigeration?

Canned foods are thermally sterilized in hermetically sealed containers. Spoilage causing microorganisms and enzymes are destroyed or inactivated during thermal processing, thus making it safe at normal temperature.

14. What are the optimal practices for thawing frozen fishes at home?

- Do not re-freeze, Take out only the required quantity from the packet/freezer compartment, Either keep the taken out frozen fish in the other compartment of the refrigerator for a few hours/overnight for slow thawing Or keep the fish open at room temperature for 5 to 10 min depending on the size Or put the frozen fish in a polythene bag, squeeze out the air, tie airtight and put in running water for a few minutes
- Dress/Cut the fish on a plank with sharp knife, while the fish is still hard thus avoiding flaking/mashing of the flesh
- Do not allow the fish to completely thaw for dressing/cutting
- Wash the cut fish, drain the water immediately and explore your cuisines
- Avoid prolonged direct contact with water of frozen fishes, as it may leach out flavour, taste and nutrients from frozen fish.

15. From where NIFPHATT procure fish?

Fishes are mainly procured from approved Fishermen Cooperative Societies and exploratory/research vessels of Government Institutes like Fishery Survey of India (FSI), Central Institute of Fisheries Nautical & Engineering Training (CIFNET), Central Institute of Fisheries Technology (CIFT), Central Marine Fisheries Research Institute (CMFRI) etc.