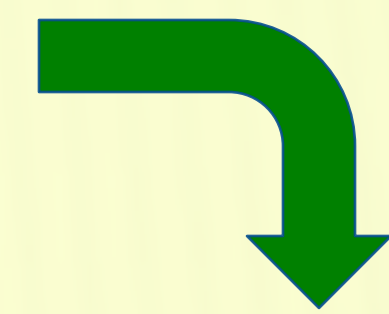


MILKFISH SURIMI AND SURIMI-BASED PRODUCTS



In 1996, abundant supply of Milkfish from aquaculture prompted the Institute to venture into surimi processing for more diversified seafood products and to address fluctuating price of milkfish as raw material.



The Institute of Fish Processing Technology, College of Fisheries and Ocean Sciences, University of the Philippines Visayas, Miagao, Iloilo has the expertise, technology and facilities such as flesh-bone separator, ice maker, etc. for the production of surimi and surimi-based products. There had been private investors who collaborated with the institute on fish nugget productions using milkfish as raw material. Some fourth year B.S. Fisheries students major in Fish Processing Technology had also ventured into fish patties production through DAT-BED-DOST project under Dr. Erlinda B. Panggat. This served as a training ground to develop the entrepreneurship abilities of the students.

The Institute also conducts regular productions of surimi and surimi-based products under its Income Generation Projects. It also accepts contract productions and training programs for surimi and surimi-based products upon request by the clients for a minimal fee.

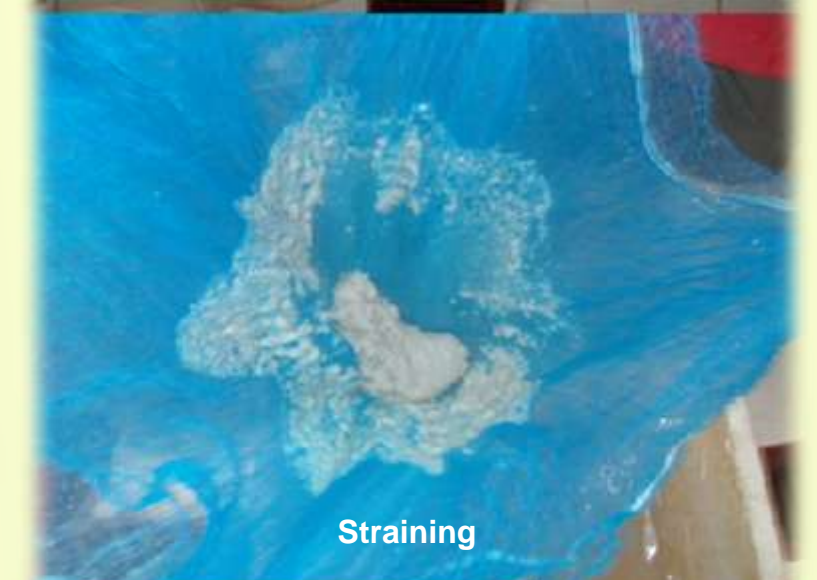
The process and products from milkfish surimi such as Fish Nuggets and Fish Patties have been refined/modified since 1996 to the present. The increasing fish pond inputs and fluctuating catches from the sea have consequently increased the price of milkfish as raw material, thereby causing the surimi-based products to become more expensive for the general consumers. Hence, the Institute plans to explore on other low value and under-utilized raw materials that could cater the need of the general consuming public. Furthermore, R and D for the milkfish surimi as high-end based products need to be explored in order to cater the need of the hotels, resorts, restaurants and the above-average income earners. Other modifications and innovations related to packaging, product quality and safety of fish surimi and surimi-based products are still to be conducted.



Flesh and bone separation



Washing



Straining



Adding of cryoprotectants



Freezing



Thawing and mixing with other ingredients



Molding into different shapes and sizes

Some of the processes involved in making milkfish surimi products



Milkfish Nuggets



Milkfish Patties

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