

Sree Narayana Mangalam College, Maliankara

(Affiliated to Mahatma Gandhi University, Kottayam)

MoU WITH Central Institute of Fisheries Technology (CIFT)



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PROJECT WORK

About CIFT:

The Central Institute of Fisheries Technology (CIFT) is an autonomous organization established by the Government of India in 1954 engaged in research related to fishing and fish processing in the country. The institute has its headquarters in Matsyapuri, Willingdon Island, Kochi and is a subsidiary of Indian Council of Agricultural Research (ICAR), New Delhi, under the Ministry of Agriculture, India. CIFT was formed in 1954 and started functioning in 1957 from its headquarters in Kochi. It is considered to be the only institute where research facilities are available in all disciplines related to fishing and fish processing. Research centers function at Veraval (Gujarat), Visakhapatnam (Andhra Pradesh) and Mumbai (Maharashtra). The research work at CIFT is carried out by the following research divisions namely: Fishing technology division, fish processing division, biochemistry & nutrition division, quality assurance & management division, engineering division, extension, information & statistics division and microbiology, fermentation and biotechnology division.

Description of the programme: To promote research related to fishing and fish processing and for human resource develoment through training, education and extension, S.N.M College, Maliankara has signed a Memorandum of Understanding (MoU) with CIFT, Matsyapuri, Willingdon Island, Kochi. To make the MoU functional, the college has enrolled students from the Department of Botany for three months training in biochemistry division of CIFT, Matsyapuri, Willingdon Island, Kochi. The research programmes in biochemistry division are aimed at solving various biochemical and nutritional problems associated with fish processing and preservation and providing basic information in this area to develop new technologies or products.



Programme outcome: Information on the biochemical constituents of fish is a primary input for the processing technologists. Proteins, lipids etc present in fish undergo various types of changes during processing and these affect the quality of the products adversely. The research work carried out in the biochemistry division help students in identifying the factors leading to these changes and with this knowledge it is possible for them to define proper processing and storage conditions for various fishery products. Also the investigations on nutritional qualities of fish lipids carried out in this division helped students to understand the usefulness of fish oil as a cardioprotective agent. Intensive research in biochemistry division led to the development of technologies for the production of several products of biomedical applications. The training has been formulated by adding the major features of fish processing, quality assurance, fisheries technology, engineering and social sciences with the objective of imparting comprehensive knowledge related to different aspects of post-harvest technologies in fish and fishery products. On the successful completion of the training under biochemistry division, the student will be ready to pursue higher studies or any agribusiness enterprises in fisheries.













Application for project work



