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Program Activity Report: Online Training Course on the Added Value of Fish and Fishery Products, 20th until 21st of July, 2022

Guest Speaker:

Eliza Northrop, Policy Lead High Level Panel for a Sustainable Ocean Economy.

List of the Fisheries Training Centre (BPPP Banyuwangi) Instructors (sort alphabetically):

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List of French Interpreters:

1. **Geoguy Micael Seiagam Tiako**;
2. **Utami Garmila Putri**.

List of Countries (Alphabetically sorted):

No.	Country	Number of Participant(s)
1.	Indonesia	3
2.	Kiribati	2
3.	New Caledonia	1
4.	Papua New Guinea	2
5.	Samoa	2
6.	Solomon Islands	2
	Total	12

Distribution of Participants' Background

No.	Background	Percentages
1.	Academic	22,2%
2.	Entrepreneur/Private Sector	44,4%
3.	Government	33,3%

Programme Activity Report

Online Training Course on the Added Value of Fish and Fishery Products, 20th until 21st of July, 2022

Background

“Online Training Course on the Added Value of Fish and Fishing Products” was held from 20th – 21st July of 2022, in partnership with Fisheries Training Centre (BPPP Banyuwangi) of Ministry of Marine Affairs and Fisheries of the Republic of Indonesia.

The training is designed to prepare all participants to produce high-quality fishery-based foods that can compete in the market. The training is focused on two basic ingredients, namely tuna meat and shrimp.

Experts from BPPP Banyuwangi were present for the virtual training session. Recording, modules, and PowerPoint presentations were provided.

There were 12 participants from 6 Asia-Pacific countries in the online training. Participants came from a variety of backgrounds, including academia, government officers, entrepreneurs, and small-medium enterprise (SME) actors.

The application of hygiene principles in fish curry puff processing; simple cooking fish risoles; shrimp dumpling formulation and production standard, and the making of shrimp wonton were the topics of the online training.

Discussion

Role of Fishery Products to Sustainable Food Security

A presentation by a Guest Speaker from the High-Level Panel for a Sustainable Ocean Economy (the Panel) kicked off the training. The presence of this Guest Speaker was intended to strengthen Asia-Pacific countries' solidarity in fishery issues.

According to the speaker, the panel has three visions to sustainable ocean economy: protect effectively, produce sustainably, and prosper equitably.

Fishery products has significant effects to sustainable food security due to its efficiency, production potential, nutrition, accessibility, and their impacts to mitigate climate change effect. Furthermore, Fish accounts for about 20 percent of animal protein and 6.7% percent of all protein consumed by human.

Fish Curry Puff

One type of processed fish product is fish curry puff, which is made from fish meat with additional spices and is very popular with the general public. Curry puff is a snack food that originated in Maritime Southeast Asia as a result of the influence of British Cornish pasty and has since become a popular snack menu for picnics and parties. It is a small pie filled with curry, chicken, and potatoes and served in a deep-fried or baked pastry shell.

To make fish curry puff, there are four main steps, namely preparing the ingredients, frying serving, and storing. The preparation of ingredients includes making the fish otoshimi, making the stuffing and wrappers, and forming the fish curry puff.

The fish curry puff that has formed but has not yet fried can be packed and frozen for later consumption.

Fish Rissoles

Another way to turn fish raw materials into a high-value product is to make fish rissoles. Fish rissoles is a product developed from processed fish that has a distinct savoury flavour, is soft, and has a crunchy texture due to the addition of breadcrumbs. Fish rissoles can be served as a main course or as a side dish.

The stages of processing the fish rissoles are as follows: making fish rissoles filling, making fish rissoles skin forming and frying fish rissoles activities buttering and breading packaging and storage of fish rissoles.

The recommended packaging for fish rissoles is sealed plastic or plastic box. It is best to store fish rissoles in freezer in temperature below -180° C.

Shrimp Dumpling

Shrimp dumpling is a gel form of shrimp meat, in the way that processing must be done carefully to achieve gelatinous texture and spongy appearance. Besides being affected by the treatment during processing, it is also influenced by the structure of the shrimp meat (muscle) and its chemical composition.

The process of making shrimp dumpling is divided into five steps: (1) making wrappers; (2) making dumpling stuffing; (3) frying the dumpling; (4) serving; and (5) packaging and storing of frozen shrimp dumpling. One important aspect of making shrimp dumplings is to pay attention to the amount of flour used, as this has a significant impact on the product's quality.

Shrimp dumplings can be stored in the freezer for up to 32 days at a temperature of 5° C.

Shrimp Wonton

Foods can not only be used to achieve food security, but they can also be used to attract tourists. The greater the variety of foods available in tourism sites, the more comfortable tourists will be to stay longer in tourism sites.

In addition to making shrimp dumplings, shrimp can also be made into shrimp wontons. Shrimp wonton is a similar fishery product to shrimp dumpling. Shrimp wonton provides nutritious benefit and incredible taste for customer, hence its high market value potential.

The main ingredients to make shrimp wonton is shrimp, with salt, eggs, onion, etc. as additive ingredients. It requires six steps to make shrimp wonton: Making wonton skins, grinding shrimp meat, forming dough, forming wontons, frying and packaging.

Evaluation

Participants were required to take a test at the end of the training. This exam consists of a series of questions about the speakers' presentations and modules. The average score was 78/100, with three participants from Indonesia, Samoa, and the Solomon Islands receiving the highest score of 100.

Conclusion

Resource persons/instructors from BPPP Banyuwangi, the Ministry of Marine Affairs and Fisheries, shared their experiences with fishery product added value. Participants were introduced to a variety of fishery products, including fish curry puff, fish rissoles, shrimp dumplings, and shrimp wontons. The four fishery products are thought to be a solution to achieving food security in Asia-Pacific countries.

PHOTO DOCUMENTATION

