ICAR-Central Institute for Women in Agriculture, Bhubaneswar

Name of Innovation	Farmer's /Innovator's Name	Brief Description	Photographs
Process for Fermented Fish Silage Manure	ICAR-CIWA	Carps constitute more than 70% of total inland fish production in India. A minimum of 10% of weight of carps go as waste in the form of its visceral parts. The decomposition of these wastes attracts pests, flies and animals, which can create serious health implications for humans. Production of fermented fish silage is a very cost-effective technology for the effective utilization of these wastes to create wealth. Fish silage can be produced from visceral waste of freshwater carps organically by fermentation using carbohydrate sources. The product is rich in macro and micronutrients. It has great potential to be used as organic liquid manure or as manure in powder form after co drying with fillers like vermicompost or coir pith. The storage stability of the product is more than 2 months because of the lowering of pH below 5. The efficiency of fermented fish silage manure as organic manure was studied on horticultural crops (okra and cowpea) which improved 18% in cowpea yield and 32% increase in okra yield. The benefit cost ratio (B:C) of production of fish silage manure is 1.71.