Starting as their concerns to the small fish waste products in the coastal areas of Indonesia and the desire to improve the nutritional status of the community, fisheries experts of IPB, Prof. Ari Purbayanto, Ir. Beni Pramod, MSi and their team were moved their hearts to create a machine that enable to discard fish bones from fish fleshes. Those of small fish which initially were flowed away will be processed to be human food or so-called Surimi, and the machine how to make Surimi is named Surritech. Surritech is a machine that enables to crush and separate the meat and the fish bones. It was statement made by Ir. Pramod in the talk show during the 50th Anniversary of IPB which jointly held between IPB and BRI Bank.

With this technology, the separation process of different waste products (e.g. bones, guts, fins), which enables each component to be used individually for the production of specialised products such as pempek, nuggets and others products with higher economic value are implemented. "Formerly, the trash fish were thrown away, but when they are processed to be Surrimieit has commercial value, it is Rp. 20,000/kilo," said Beni.

Mr. Ridwan Afif, the businessman on Rorod milkfish from Bekasi, who has utilized the Surritech machine was invited to be the resource person for this event. At the beginning had been overwhelmed with the fish orders, as well as with his fish products as he had problem to discard bones of the fishes, finally by utilizing Surritech, his problems are solved. (Wied).