

OBJECTIVE

Traditional curing and smoking of fish is a low cost option for many small scale producers for the preservation of fish. Salting (curing), drying, smoking or a combination of these methods were developed as methods of preservation of fish. This led to the preparation of varieties of traditional fish products in many countries. Cured meats are generally dried and / or smoked. Moisture and salt contents determine the microbiological and eating quality of cured and smoked fish products. These are relatively simple methods and provide typical sensory profile to the product. Cured and smoked meat products have a reasonably long shelf - life.

The objective of this topic is to study the preservative effect of salting, drying and / or smoking of fish through the following:

- 1.Salting of fish
- 2.Drying of fish
- 3.Smoking of fish
- 4.Quality of cured and smoked fish