

## **ASSIGNMENT**

- 1.Curing of fish
- 2.Drying of fish
- 3.Quality of wood smoke
- 4.Methods of smoking of fish
- 5.Water content and water holding capacity of cured and smoked meat
- 6.Storage life of cured and / or dried fish products
- 7.Packaging of cured and smoked fish
- 8.Nutritive quality of cure and smoked fish