

SUMMARY

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. Dried fish with or without prior salting has a fibrous and tough mouth feel. Salting increases hardness and chewiness of fish muscle. Inclusion of small amount of additives such as tripolyphosphate, benzoates, sorbates and antioxidants in a curing mixture results in to soft texture and better juiciness of cured and dried fish products. Gunny bags lined inside with polyethylene or unit packs in polyethylene stored in dealwood box possess good stackability, attractive appearance and good acceptability, and are hygienic.