

## **OBJECTIVE**

The fermentation process as a method of preservation of food is based on traditional knowledge and later on the scientific basis of the action of ingredients was understood. The preservation of fish by fermentation depends on the interaction of a number of environmental and microbiological factors including pH, water activity, presence of preservatives and competitive microflora. The fish and its soft byproducts such as flesh, viscera (intestines, livers,) and blood can be subjected to such mild treatments.

The objective of this topic is to study process of fermentation to preserve fish and assess the quality of fermented fish product through the following:

- 1.Fermentation process
- 2.Fermentation of fish
- 3.Fermented fish products.
- 4.Fish silage
- 5.Fish protein hydrolysates