Conclusion:

Therefore for better quality of the products as well as focusing on the advantages the chorkor kiln has over traditional smoking methods, it is recommended that fisherfolks process their fish using improved methods.

It is hoped that the shelflife and the quality of fish will improve if the above recommendations are adhered to. As a result the fisherfolks will earn more money for their families.

Of all food fish is best.

SAARI information
0 DEC 2004
Resource Centre

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POST HARVEST HANDLING AND PROCESSING OF FISH.



NARO

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Introduction:

Fish is the cheapest source of animal protein and contributes 50-100% of animal protein in developing countries and 12% worldwide. Fish is the second income earner to our national economy. It is also the best source of income to the fisherfolks. However, it is a perishable commodity, which deteriorates in quality within a short time if not properly handled and processed immediately.

Objectives:

1. Prolong the shelf life of fish.
2. To improve the quality of smoked fish.
3. To promote the distribution of fish.

How to achieve the objectives:

Methods used include:

i). Handling:



- Handle fish hygienically to avoid it getting contaminated.
- Scale, gut and sell fish on raised racks.

- Do not expose fish to higher temperatures before preserving as the higher temperatures (heat from the sun) promotes the rate of spoilage.
- Avoid damaging fish by physically dropping it down or cutting it when removing it from the nets. Physical damage is a gateway to spoilage by bacteria.

ii). Processing/ smoking:

- Process fish immediately after catch to avoid progress of spoilage.
- Prepare your fish well before processing (scaling , gutting, washing, brining, and dripping).
- Use improved method of smoking e.g. chorkor kiln.
- Store your fish in a cool dry place.

Smoking methods:

There are basically two methods of smoking:

a) Use of traditional methods (dug out pit and open fires) which have the following set backs:

- Poor products due to uncontrolled fire.
- Low out put at any given time
- Uncontrolled fire leading to wastage of fire wood.
- Short lived (does not last for long due to the nature of the material and design).

b) Use of Improved methods (chorkor kiln) which has these advantages:



- Good quality products due to controlled fire and construction materials.
- No firewood wastage due to controlled wind.
- High out put per time due to many racks used for smoking.
- Durable (for at least three years if constructed with unbaked bricks and not cemented and over ten years if built with baked bricks and cemented) if well maintained.