

STRONG TOWER ACADEMY, IKORODU.

JSS2 AGRICULTURAL SCIENCE

TEACHER: OLUKUMORO, O. A.

PRESERVATION OF FISH

The following are methods of preserving fish:

1. Sundrying
2. Smoking
3. Salting
4. Refrigeration
5. Canning
6. Frying
7. Processing into fishmeal

SUN DRYING: This is the exposure of the fish to sunlight. It leads to the removal of the water through evaporation.

Advantages

1. It is a cheap method of preservation
2. Little labour is required in spreading the fish and removing it from the sun.
3. The dried fish produces a peculiar taste and flavor preferred by local people

Disadvantages

1. Flies may perch on the fish, laying eggs which develop into maggot.
2. Fish is usually contaminated with sand, dust and other particles.

SMOKING: This is the oldest form of fish preservation. It involves placing fish over fire for some time. The water content of the fish is removed by the heat and the fish is 'cooked' (smoked)

Advantages

1. The smoked fish produces a peculiar taste and flavor preferred by local people.
2. It is a cheap method, since glowing charcoal is used.

Disadvantages

1. The fish may be burnt at times.
2. There is tendency for the fish to be infected with maggots from house flies.
3. Sometimes the fish may be contaminated by sand particles.
4. The fish is sometimes charred (burnt), yet semi – rotten inside.

SALTING: This is the application of an appreciable quantity of salt on the surface of fresh fish. Common salt can be used.

Advantages

1. It helps the fish to retain its fresh nature.
2. It produces good quality fish.
3. Maggot cannot infest the fish.

Disadvantage

1. It leads to over 80% weight loss of fish.

REFRIGERATION: this is the method of keeping fish in refrigerators under cold temperature. Fish can also be kept in a deep freezer where ice is formed on the fish and the fish gets frozen. Frozen fish can be kept for a long period as long as electricity is stable.

Advantages

1. The freshness of the fish is retained.
2. The fish can be preserved as long as it is frozen.
3. There is no weight loss in fish.
4. It is a modern form of preservation.

Disadvantages

1. It is expensive to buy a refrigerator.
2. It may not be ideal for small scale farmers because they may not be able to afford and maintain a cold room.
3. In case of power failure, the fish may spoil and lose its market value.

CANNING: this is the process of placing fish in a sterile can, then sealed by machines.

Advantages

1. There is no contamination by sand or dust particles.
2. Maggot cannot infest the canned fish.
3. The taste and flavour are pleasant to both local and urban people.
4. Fish can stay for six months or more.

Disadvantages

1. It is very expensive to practise, hence poor fish farmers may not be able to afford it.
2. There is the tendency of food poisoning, if the content of the can expires.
3. It requires the services of highly trained personnel.

FRYING: This is a method of preserving fish by which fish is fried in its own oil or other oils.

Advantages

1. It produces a particular taste and flavor pleasant to many people.
2. When properly fried, fish can stay for a long period.

Disadvantages

1. It can be contaminated by sand particles, if the hygiene level in the environment is low.
2. It is believed that fried products can cause cancer.
3. It is dangerous as the person frying can be scalded (burnt) by the hot oil.

PROCESSING INTO FISH MEAL: This is the process of converting fish and its byproducts into fish meal which is used in feeding farm animals. The fish is dried or steamed and grinded, and then stored to be used as livestock feed.

Advantages

1. It provides protein and vitamins for animals.
2. Maggot cannot infest the fish.

Disadvantages

1. It is labour consuming.
2. The collection and processing of fresh fish may not be pleasant to the eyes.