

Fish Preservation(Salting and Drying)

Preservation methods

As away to preserve fish, remove brined fish and allow them to drain, put salt in container and pack fish i layers in conatiner while for drying method, one need water, salt, chopping board, knife, container, fish, strainer and spoons. Split fish with clean fresh water make a brine solution of water with salt and mix well.

Finally, soak fish in the solution for 10-12 hours and then keep brine fish in drying tray and dry under sun for 2-3 days until it dries.