

Methods of fish preservation

Preservation methods

For chilling method of fish preservation, fish is exposed to low temperature environment of 7- -4 degrees centigrade that prevent bacteria while for freezing, it is kept in cool chamber where cool temperature is applied. Right temperature is -8 degrees centigrade and involve use of deep freezer and refrigerator.

For freeze drying method, fish is put in cool freeze drying machine and fish is kept by sublimation and kept in freezer chamber and it called a dehydration process while for salting method, salt coagulates proteins in fish tissue making enzymes in active and also it absorbs moisture from tissue to reduce spoilage.

Additionally for dry salting, fish is put in salt powder, removed and washed in the brine solution and then it is put in sunshine for drying for 2-3 days by hanging using bamboo poles. For wet salting method, it is used on large size fish as scales and internal organs are removed and salt is put in the abdominal cavity.

For smoking method, water is removed from fish tissues, fish is smoked and its colour depend on smoke density. Smoking make fish to be resistant to rancidity while for hot smoking, fish is exposed to high temperatures of 80 degrees centigrade which reduce micro biological growth.

Furthermore, for cold smoking, fish is put at temperatures below 30 degrees centigrade and salt is used in the processing while for drying method, sufficient water is removed from fish tissue and fish is put on sunlight heat for drying.

Finally, for canning method of fish preservation, fish is put in tin or can bottle and sealed in an airtight container and subjected to heat.