Smoking White Fish in the traditional Grimsby Style | 03

Fish processing

As fish processing begin with brining where fish is left in salt solution for 15 minutes depending on size, brine temperature and zone. Fish flesh is allowed to drain and towards end of working day, chimneys are loaded in smoke house and chimneys are 10 metres high and have to be loaded by hand. Similarly, opened chimney allows smoke to mingle with fish fillets and the fillets are moved and removed from chimney and shallow pit of base of each chimney is is filled with sow dust. Sow dust added to burning sowdust wary depending on weather and traditional fish smoking is overnight process taking much longer than using mechanical kiln.
First fillets are removed from chimneys early next morning and experienced smoker tells there fillets are ready by touching and a mixture of smoke and cold air allows little heat in process and take little time to cool.
Furthermore, ready fillets are packed in shallow packs weighing between 3-5 kgs and rapid chilling lowers temperatures of fillets to below 5 degrees centigrade. Finally, product is transported overnight to final destination.