THE DRIED FISH TECHNOLOGY IN NIGERIA

Fish processing

First, fish is harvested and put in container and salt is added to tranquilise and evisceration is done immediately to prevent fish from micro organism which may affect the quality. Shape the fish for faster drying and place it on drying mesh/ tray and put it in the kiln.
Finally, leave it for 6 hours and remove it from the kiln afyer thorough drying.