



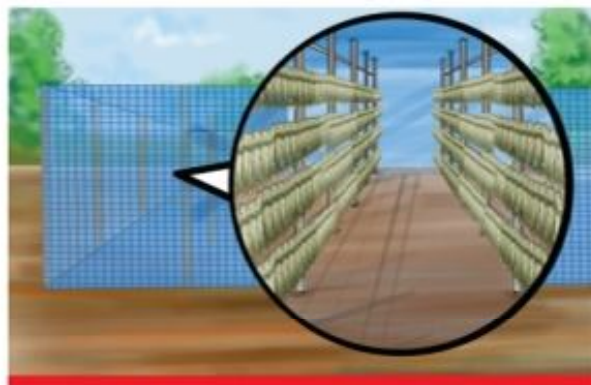
- Adopting new technologies in solar drying would enable the fishermen to dry fishes hygienically and thereby increasing market value, food safety and quality of dried fish.
- Solar drying yards reduces drying time from days to hours and thereby reduces loss due to spoilage and contamination.
- After drying keep the fish in shade for 1 hour.
- Do not dry the fish in harbour premises.
- Do not dry the fish in a cloudy/rainy day, to prevent the proliferation of house flies.

### Storage

- Dried fish should be stored in rooms/ buildings with correct insulation and controlled ventilation.
- Use packaging materials like polyethylene films to prevent moisture uptake.
- Store the package with complete protection from rain/humid condition.

- Storage rooms should be protected from rodents and birds.
- For better storage, store the fish with spray of mixture made by mixing three parts by weight of calcium propionate with 27 parts by weight of powdered salt. Generally, one kg. of this mixture is required for dusting 10 kg of fish.

To improve the existing condition of fisher folks engaged in production of dried fish and to realize more foreign exchange earning to the country through dried fish export, adopting practices for maintaining high quality / hygienic grading / appropriate packing and proper storage is a must for dry fish sector.



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# HYGIENIC DRY FISH PRODUCTION



NETFISH



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Drying is one of the world's oldest and cheapest methods of fish preservation which prevents spoilage by removing water from fish. Traditional practice of open drying of fish under the sun is unhygienic and carries high risk of contamination from pests, dust particles, bacteria and other harmful contaminants. Unhygienically produced dry fish fetches low market price, is unsafe and is a threat to the health of dry fish consumers.



### Before Drying

- Always use fresh and good quality fish for drying.
- If received in frozen condition, fish should not be salted before it has been thoroughly thawed and inspected for suitability.
- Raw Fish should always be checked for visible parasites and cleaned with potable water.
- Drain the water completely by using clean plastic nets before drying fish.
- Fish drying area is to be encircled with proper fencing in order to avoid entry of animals.

- Splitting of fish should be carried out expertly.
- Fish should be washed in plenty of running potable water to remove all blood and other impurities.
- Intestine liver and other parts should be completely removed.
- Very small fishes and prawns can be directly dried in the sun after a preliminary washing in clean sea water.
- It is preferable to give a dip treatment to the fish for a few minutes in 15% or 20% brine before drying.
- Rinse the fish with 0.05% Calcium Propionate solution for control of formation of fungus and to get good colour to the finished product.
- Salt to be used for salting of fish should be transported and stored in dry and hygienic place and covered bins/containers or in plastic sacks. Ensure that salt is clean, not used before, free from foreign matter and shows no visible sign of contamination with dirt, oil, bilge or other extraneous materials.

### During Drying

- Spread the fish on net or bamboo platforms for preparing hygienic products.
- Keep space between fish while spreading.
- Fishes like Ribbon fish, Bombay duck etc. can be dried by hanging on rope (Raft drying).
- Drying area should be covered with mesh/ net in order to avoid infestation from birds, pest etc.



- Keep fish above ground (by atleast one metre) for better air movement and fast drying.
- Fish placed on racks will not be contaminated by dust, sand and pest.
- Slopping racks allow any surplus water on the surface of the fish to drain away.
- Harmful chemicals and/or preservatives should not be used in dry fish.
- Fish should not be kept directly on bare land for drying.
- Cover with fly proof net to avoid the entry and contamination by house flies.

