

Basic Consideration in Fish Processing



Reproduced by:

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Introduction

The large expanding fisheries production is now supplying around 1.5 million of metric tons of fish annually has become the basis for the fish processing industry in the Philippines. About 30-33% of the annual total catch is processed as salted, dried, smoked, fermented and frozen, canned and fish meal.

Raw Materials in Fish Processing

Fish as a major raw materials in fish processing should be 100% fresh.

Description of Fresh Fish

1. Flesh is firm
2. Fishy Odor
3. Eyes are bright, clean and transparent
4. Gills bright red
5. Scales are intact, skin is shiny with natural color depending on the species of fish

3 C's in handling fish for processing:

1. Care
2. Cleanliness
3. Cooling

Preservation Methods

1. Icing and Chilling
2. Drying

Types of Drying:

- a. Solar Drying

b. Artificial Drying

3. Salting

Kinds of Salting

- a. Brine Salting
- b. Dry Salting

- 4. Smoking
- 5. Canning
- 6. Freezing

Fish and Fishery Product Development

- Refers to the formulation of different products out of fish/shellfishes to meet the great demand to improve the traditional image of fish and other fishery products and to be responsive to the needs of the busy housewives and working mothers.

Samples of formulated fish products or value-added products:

- Fish Balls
- Fish Sausages
- Fish Burger
- Fish Cracker
- Fish Tocino
- Fish Embutido
- Fish Tempura
- Fish Siomai
- Fish Lumpia
- Fish Luncheon Meat
- Crispy Spicy Dilis
- Boneless Bangus
- Kalderetang Bangus
- Bangus Macaroni Salad
- Bangus Sausage

Procedures for Fish Product Development

1. Clean the fish



2. Weigh the fish



3. Fillet the fish



- Measure the fish meat for product development. (Best to put the fish meat in ice or chiller, if not to be used immediately.)

