

Mechanized Processing and Value Addition for Fish Products

From Catch to Cuisine: Enhancing Fish Quality and Sustainability



WorldFish
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This technology is a fish processing and preservation method involving the use of equipment such as solar tent dryers and smoking kilns. Solar dryers offer a low-cost alternative to refrigeration, and smoking kilns utilize smoke to kill microorganisms while drying the fish.

✓ This technology is **TAAT1 validated**.
8·7
Scaling readiness: idea maturity 8/9; level of use 7/9

Gender assessment **4**
Climate impact **7**

Problem

- Post-Harvest Losses, significant post-harvest losses occur due to bacterial activity and oxidation.
- High ambient temperatures in many regions accelerate the spoilage of fish,
- The availability of mechanized equipment and maintenance might pose challenges, particularly in resource-constrained areas.
- Traditional smoking kilns may consume significant energy and time.

Solution

- Fish processing and preservation technologies extend the shelf life of highly perishable fish, reducing post-harvest losses.
- These methods improve the palatability, taste, and nutritional value of fish products, enhancing their market acceptance.
- Solar tent dryers and smoking kilns are cost-effective and widely used, eliminating the need for refrigeration during transport and storage.

Technology originally documented by
ProPAS

Commodities
Fish

Sustainable Development Goals

Categories
Transformation, Practices,
Agri-food processing

Tested/adopted in

Where it can be used

This technology can be used in the colored agro-ecological zones.

Target groups
Processors

1500 USD
Handheld electric fish scaler

1,000 USD Filleting equipment	2,500 USD Equipment for skinning and deboning 10 to 20 fish/minute	2,000 USD A greenhouse-style solar dryer 15 m x 8 m with capacity of 850 kg fish per batch	IP Patent granted
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