



FISH SALTING

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SALTING

**THE SALTING IS THE CHEAPEST
AND SIMPLEST METHOD OF FISH
PRESERVATION**

SALTING

The fish are subjected to a preliminary treatment with salt

About 25 % of fresh weight of the fish and above half of this quantities of salt penetrates in to the flesh

This salt denature the enzymes and destroys a major portion of the bacteria originally present on the flesh because of their sensitivity to salt

SALTING

This gives protection to the fish muscle until it gets dried to safe levels of moisture

It is also to retain higher level of moisture say 25 to 30 % in the case of salted fish, because of the preservative action of the salt

The majority of fungi present in the air which contaminated and cause the spoilage in fish is sensitive to salt and about a couple of species of halotolerant types can thrive on them

METHODS OF SALTING

Very small and lean fish can be given a dip in 15 or 20 % salt solution to better result

In the case of larger fishes , salt proportion varying from 1:3 to 1:10 are employed depending upon the size of the fish

In principal the quantity of salt used must be enough to saturate all the water in the fish tissue the rate of absorption of salt by the fish muscle depends on a large extent on the ambient temperature condition it being accelerated by elevated temperature

METHODS OF SALTING

The rate of penetration of salt in fish are comparatively slower in countries in the temperature and frigid zones

In India, heavy salting has necessarily to be employed for preservation of the fish

Very small size fishes they are washed clean mixed with the required quantities of salt and left for 48 hrs.

METHODS OF SALTING

Larger fish are dressed by removing of gills and eviscerating by opening the gill ventral side and cleaned by repeated washing with potable water

Splitting of medium size fishes dorsally and spreading out the flesh uniform absorption of salt

Larger fish like seer, shark, etc., the thick flesh is scored with the sharp knife after splitting and spreading open so as to ensure better salt penetration