

SMOKING



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SMOKING

Expose the fish stressed and salted in the usual manner to smoke generated by sawdust, coconut husk etc., for varying duration depending upon the degree of smoke flavor desired, followed by drying in the sun or artificially



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- Smoke imparts a pleasant agreeable flavor to the fish, besides its preservative action
- Through it several chemicals constitute

Smoke is an aerosol containing oxygen, nitrogen, hydrogen, carbon monoxide, carbon dioxide, and various hydrocarbons in the dispersing medium and formic acid, acetic acid, propionic acid, butyric acid, valeric acid, isocaproic acid, levulinic acid, guaiacol, vinyl guaiacol, phenol, cresol, catechol, eugenol and humic substances, methyl, ethyl, propyl, allyl, isoamyl and isobutyl alcohols, formaldehyde, acetaldehyde, furfural, acetone, methyl pyridine etc. in varying amount in the dispersed phase.



SMOKING

- Yield in the method of curing is about 41% and self life approximately 40 days under ambient condition depending upon the type of smoking employed.
- In a modification of process the smoke is absorbed in water in which the dressed fish is dipped before salting and drying



SMOKING

By using Drums

By using Electric ovens

