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Full Length Research paper

## Qualities of experimentally and commercially , Scomberoides tol

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Seafood is a popular food item and has been preserved by several ways. Curing is one of the simplest methods to preserve fish to meet out the need of the people. In India, fishes are washed, gutted and sun dried on the ground, surface of rocks, wooden platforms, palm leaves and also on sandy beaches. The export of Indian cured fishery products are reduced because of their poor quality. The nutritive quality of one of the commercially sun dried fish, *Somberoides tol* was assessed. The same species was sun dried hygienically by keeping on fish drying rack under direct sun light and moving air and their qualities were assessed. The present study reveals that the fish was dried experimentally on fish drying rack that had good nutritional qualities and hygienic compared to the commercially sun dried fish from the same species.

Key words: Fin fish, Scomberoides tol, commercially and experimentally sun dried, nutritive quality, microbial quality.

## INTRODUCTION

Salting and drying is an ancient and simplest method to preserve fish. In India about 17% of the total catch is being used for salting and drying (Anon, 2001). The fish must be dried quickly and cleaned through sunlight and moving air. This protects the fish from microbes, insects and dirt. Salting and sun drying of fish is a traditional method of seafood preservation employed in many countries. On the global basis, 14% of the marine landings are processed by curing (Sanjeev and Surendran, 1996). Curing is the simplest method to preserve fish. In India, utilization of dried fish comes next to fresh fish about 8 million tons of fish (25-30%) of the world catch are being used for human consumption as dried, salted, smoked or treated by some combination of these processes (Kamruzzaman, 1992). Curing is a simple and cheapest method of processing requiring least technical expertise, but it has great significance and relevance in the socioeconomic system of small-scale fisher folk. In India, most of the marine landings are being processed into cured products. This is still applied to a larger extent to preserve fish and squid (Sikorski et al., 1995). Fishes are washed, gutted and sun dried on ground, rocks, wooden

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platforms, palm leaves and also on the sandy beaches. The possibility of contamination is obvious in sun dried fishes using these traditional methods and sun drying on these substrates. The fishes dried slowly and unhygienically in direct sunlight in the absence of moving air.

The cured fishery products have good potential for internal market and exported to various South and South East Asian countries such as Sri Lanka, Hong Kong and Singapore. During the past few years there has been a decline in the exports of Indian cured fishery products (Sugumar et al., 1995). The nutritional qualities of the dried fishes are the major attribute for these decline. Only few studies on the biochemical and nutritional changes are available on biochemical and nutritional changes occurred during dehydration (Raghunath et al., 2000).

During the past few years, there has been a decline in the export of Indian cured fishery products (Sugumar et al., 1995) mainly because of their poor quality. This causes considerable loss to the fish curing industry in India. Sugumar et al., 1995 suggest that the quality of dry fish available in the country requires much improvement.

Fungal contaminations are a common problem and it adversely affects the quality of cured fishes. The presence of these fungi in salted and sun dried fishes are acquiring importance in view of the safety and quality of the seafood. Valsan et al. (1985) reported on the quality