

How to Start Fish Processing Business (Salted and Pickled Fish, Smoked Fish, Fish Fillet, Frozen Seafood)

Description:

Fish is a valuable source of high quality protein and, in the case of oily fish, fats of considerable nutritional importance. In many countries, large-scale commercial fish processing (mainly freezing for export and canning) takes place in parallel with traditional processing. The methods used by smaller enterprises remain based on traditional techniques of drying, salting, smoking and fermentation.

There are more than 27 000 species of salt and freshwater fish; many more crustaceans, bivalves, and cephalopods can also be eaten. Fish and shellfish are the only foods that, globally, are still obtained in significant quantities from the wild. But many species are on the verge of commercial extinction and aquaculture is increasing worldwide. For instance, more than a third of the salmon eaten worldwide is farmed. Like meat

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Keywords: Start Fish Processing Business, Meat Processing, Poultry Processing, Fish Processing Industry, livestock, Nutritive, Muscle, Tissue, Skeletal, Smooth, Cardiac, Protein, Lipids, Carbohydrates, Minerals, Vitamins, Nutritive, Postmortem, Glycolysis, Rigor, Antemortem, Buffalo, Grading, Shrink, Cured, Cooked, Prosciutto, Bacon, Sausages, Safety and health of meat, Fish Production, Food Business, Meat industry, Salted and Pickled Fish, Smoked Fish, Fish Fillet, Frozen Seafood

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