

Smoked Fish Processing unit for SMEs

Smoked fish has high consumer demand over salted dried fish and have much potential to develop as small and medium scale industry in Sri Lanka. But, scientific surveys have found that quality of smoked fish products are not in acceptable level. Therefore, improvements in the processing methods of smoked fish are required in order to prevent contamination with unacceptable levels Polycyclic Aromatic Hydrocarbons (PAH) which are carcinogenic. Due to above reasons, NERD Centre has developed a smoked fish processing unit to minimize Polycyclic Aromatic Hydrocarbon (PAH) contaminations of smoked fish at safe levels.

The capacity of the unit is 25-30kg and this is a portable unit which has the facility of supplying heat and smoke separately. Saw dust is used as the fuel for heating/drying and all the foods touching parts are fabricated using food grade stainless steel. Both marine and inland fish can be smoked using this unit and the product can be stored at refrigerated conditions for 2 weeks and at frozen conditions (below -18°C) for 3 months. The field trials of the smoked fish processing unit were done in Dambulla and Inginiyagala areas.

