ASSET Series A (2003) 3 (4): 101-109

ASSET
An International Journal

SMOKE-CURING OF FISH BY ARTISANAL FISHERFOLKS IN ILAJE, ONDO STATE, NIGERIA

***E.O. ADEPARUSI **A.I. AJIBEFUN AND *E O. AKEREMALE**

[*] Department of Fisheries and Wildlife, Federal University of Technology, P.M.B. 704, Akure, Ondo State, Nigeria

** Department of Agric. Economics and Extension, Federal University of Technology, P.M.B. 704, Akure, Ondo State, Nigeria

ABSTRACT

A survey of fish smoking processes was conducted in Ilaje Local Government (ILGA) of Ondo State between March and June, 2001. Data were collected from fish processors at different fishing communities with the aid of structured questionnaires. Data collected were analyzed using descriptive and inferential statistics. The predominant processing and preservation techniques employed is smoke-drying (93.75%) with sundrying accounting for 6.25%. Two types of traditional smoking kiln used were oil drum and raffia palm racks. Firewood and kerosene are the main combustion fuels used during smoke-drying. Commonly used wood that produced good quality smoked fish were *Rhizophora racemosa, Nauclea didernichii, Lopira alata, Nauclea latifolia,* and *Entadrophragma cylindricum*. Various fish specieis and sizes were processed based on frequency of occurrence. The family Clupida had the highese number of fish processed while shrimp/prawn had the least. Fish smoking procedure starts from collection from the capture site to smoking of fish in the smoking room. Scales of fish are not removed before smoking. Small size fish are smoked singly or in multiples on sticks. Large sized fish are smoked singly or in twos and threes. The same species are always sticked together. Small, medium and large-sized fish were not gutted before smoking while extra large are cut into chunks before smoking.

Keywords: Preservation, fish, smoking, constraints.