

receiving → preparation → processing and sterilizing

Fish Processing Activities

labeling ← packaging ← storing



I. Receiving



sorting



grading



→ size
→ species
→ quality



II. Preparation

Preparatory steps:



scoling



cutting



eviscerating/
gutting



brining



washing



pre-cooking by
steaming, blanching,
or broiling



To prevent contamination:

Hands, working area, cutting boards, knives, and other utensils should be properly cleaned with water and soap.

Steps in cleaning a fresh fish:



1. Scaling

Removal of the scales from a fish using a blunt knife.

The scales of a fish can be removed using the following:



knife



metal scaler



electric scaler



A sharp knife is not used because it might injure the flesh of fish.



2. Eviscerating/Gutting

Removal of the internal organs, viscera, or guts through the operculum.



3. Washing

Fish are washed using running water from a faucet or with strong jets of water from a water sprayer.

III. Processing and Sterilizing



final processing



complete sterilization

VI. Storing



A storage room is provided for storing finished products such as canned/ bottled fish, smoked fish, salted fish, pickled fish, and other processed fishery products.



Proper storage will also extend the shelf life of the product.

IV. Packaging



wrapping or enclosing of fish products



bottles



cans



plastics



protecting and preserving the
finished products

V. Labeling



give the correct information
about the product

just like these:

