

# **Download Fish Drying And Smoking Production And Quality**

Smoked fish is fish that has been cured by smoking. Foods have been smoked by humans throughout history. Originally this was done as a preservative. Stockfish is unsalted fish, especially cod, dried by cold air and wind on wooden racks (which is called "hjell" in Norway) on the foreshore. The drying of food is the world's oldest known preservation method, and dried fish has a storage life of several years. Fish processing, preparation of seafood and freshwater fish for human consumption. The word fish is commonly used to describe all forms of edible finfish, mollusks (e.g., clams and oysters), and crustaceans (e.g., crabs and lobsters) that inhabit an aquatic environment. Preservation of Game Meats and Fish Introduction Food Safety Guidelines Freezing Game Meats Curing and Smoking Game Drying or "Jerkying", Fish Drying And Smoking Production And Quality.

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