

# **Preliminary processing of fresh fish**

## **Fish capturing**

- The quality of raw material and its usefulness for further utilization is processing is affected by the fish capturing method.

## **Sorting and grading**

- Sorting: on the basis of size
- Grading: on the basis of specie

## **Removal of slime**

- Slime constitutes 2-3% of the body weight
- Removed by washing

## **Scaling**

- Removal of scales

## **Washing**

- To clean the fish and to remove accumulated bacteria

## **Deheading**

- Removal of head

## **Gutting**

- Removal of inedible body parts

## **Size reduction**

- **Fillet:** a piece of meat consisting of the dorsal and abdominal muscles