

## Storage Stability of Smoked Fish as Influenced by Fat Content and Equilibrium Moisture Content

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### Abstract

The study investigated the effects of fat content and equilibrium moisture content on stability of smoked fish during storage. Three species of fish (*Scomber scombus*, *Clupea havengus* and *Trachurus murphyl*) having 230, 215 and 225 g fresh weight, were smoked at a temperature of 55°C with a rotary fish smoking kiln using agro waste (saw dust) as fuel. Each of the species of the fish was thawed, washed, dissected, brined and loaded inside the kiln. Both the weight and moisture content of the fish were monitored at an interval of one hour. Sensory evaluation, proximate analysis, peroxide value and free fatty acid analyses were carried out to determine the storage stability of the smoked fish.

**Keywords:** Keywords Smoking, Storage stability, Acceptability, Equilibrium Moisture Content.