



Making fish and shrimp powder

Value addition

Value addition is a major challenge for many small-scale fishers, fish farmers, traders, and processors, especially those in developing countries. Adding value to fish extends shelf life, reduces post-harvest fish losses, helps to meet the changing needs and taste of consumers, as well as increase access to markets. There are various ways of adding value to fish. Making fish powder from dried fish is a relatively uncommon method of value addition that can enable penetration of markets with higher paying consumers for example, supermarkets. Powdered fish is easily packaged and distributed and has a long shelf-life.



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Essential equipment

Producing fish powder can be done with inexpensive equipment. The essential equipment required is an oven, mortar and pestle or mill, knives, spoons, sieves, weighing scale, containers and labels to package the final product. The process of making and packaging fish powder can be completed in a day.

The main steps

First, buy smoked or dried fish/shrimps from the market and keep it in a clean and covered container. Some fish products such as smoked herrings in Ghana are easy to grind and taste good in powdered form. The fish are cleaned and milled into powder. This can be done at a local mill or grinding facility. Sieve the fish powder to separate the chaff and bake it in the oven for about 10 minutes to further remove the moisture. Place the baked powder in an airy space to cool. Ensure that the containers are dry as any moisture may lead to spoilage. Weigh the powder according to pack size and package it into plastic containers, cover, seal and apply your label.

Finding a market for fish powder

Adding value to your product can be easier when you identify market opportunities around you. Explore new and simple ways of doing things and commit your time and resources to it. The solution you create could earn you better income. If you can find the right buyers either direct or through local shops, you can build up a reputation for producing tasty quality products.

Watch the video

<https://www.youtube.com/watch?v=r-HrFk2lfQo>



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