



The FTT-Thiaroye is a fish processing technique developed under a partnership of FAO and CNFTPA (Centre National de Formation des Techniciens des Pêches et de L'aquaculture), Senegal. It addresses the need to improve small-scale drying and smoking operations.

The key to its adoption rests upon its benefits:

1 Marketing of **better quality, safer products** (e.g. **polycyclic aromatic hydrocarbons/ PAHs**), providing a higher yield and marginal post-harvest losses. This leads to a greater return for the operator and enhances consumer confidence.

2 **Reduction of fuel wood consumption.** The FTT reduces wood or coal/fish ratio, but also eases the use of agricultural by-products (corn/millet cobs, coconut shells, etc.) and cooking gas. Environmental impact and operating costs are lessened.

3 **Reduced drudgery**, including a lower exposure of the fish processors to smoke and heat; women making up a large majority of these small-scale operators.

BANDA FAO-THIAROYE TECHNOLOGY PROTOTYPE

