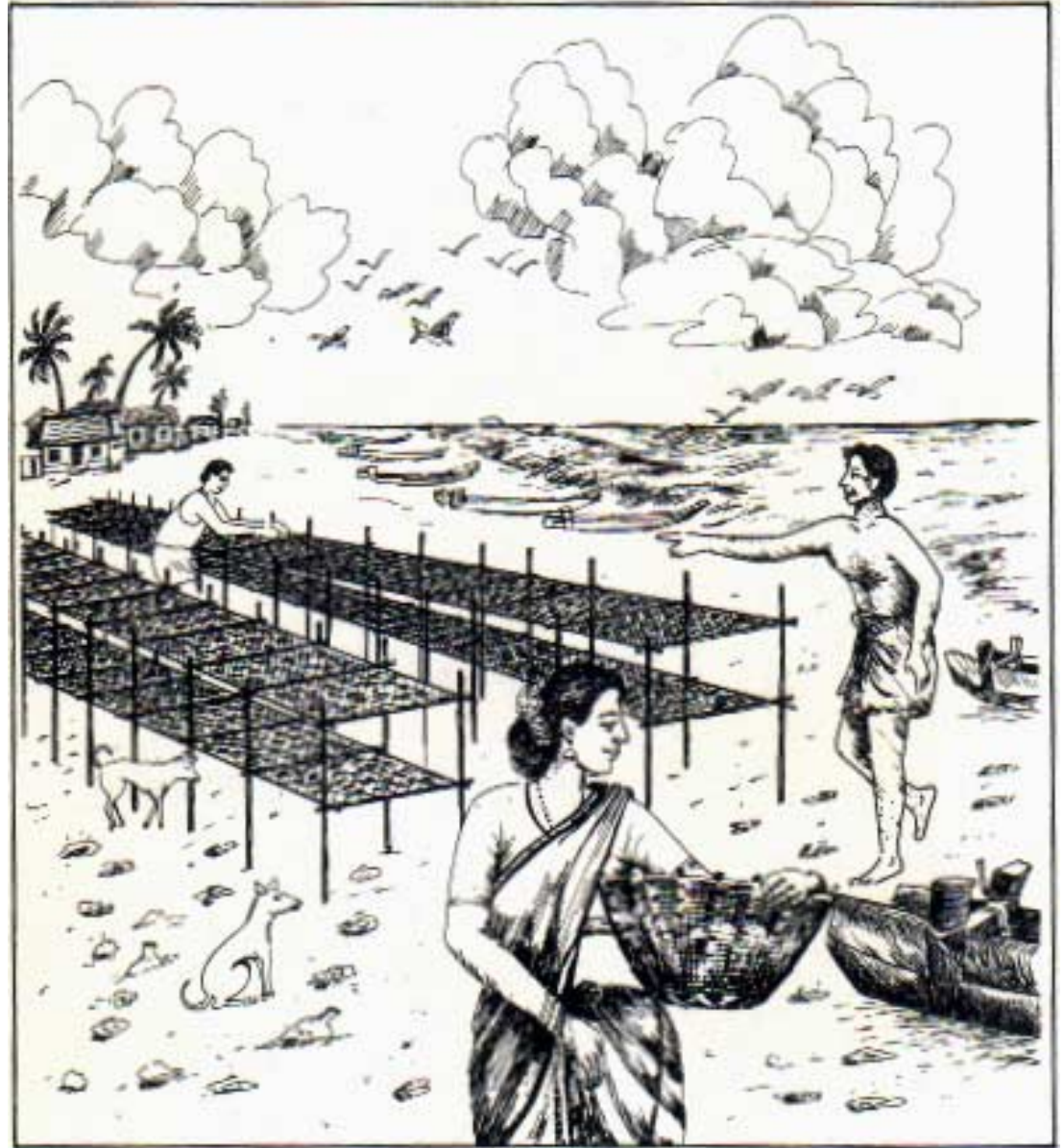


B/BP
ODA

HOW TO MAKE HIGH QUALITY DRIED ANCHOVIES



BAY OF BENGAL PROGRAMME

POST-HARVEST
FISHERIES
PROJECT

Overseas Development Administration

Fish drying

Drying is the simplest way to preserve fish. To get the best quality products drying must be done quickly and cleanly. Water occurs naturally in the fish's body. When a fish is dried the water is carried off into the air. If the air is damp and slow moving it will not carry much water so drying is slow. Drying will be faster during dry, windy conditions and when there is plenty of sunlight.

If drying is too slow the fish may get damaged by insects or attract dirt. This must be avoided at all costs.

Traditional drying of anchovies

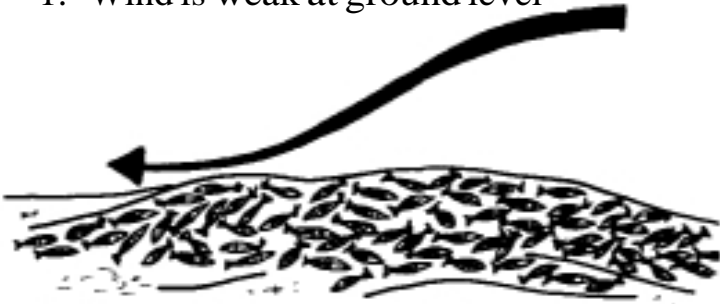
Anchovies are commonly spread on the sand to dry. This means that drying will be slow and the product will be dirty. It also means lower prices!

The use of the **drying racks** has many advantages over this old method. Drying racks like the ones shown on the facing page are used in many other countries such as Thailand for making **better quality dry fish** which gives better incomes to small-scale producers and fishermen.

Old method on sand



1. Wind is weak at ground level



2. Air can only pass on one side of the fish



3. Fish on the sand attracts dirt, sand, insects and pests

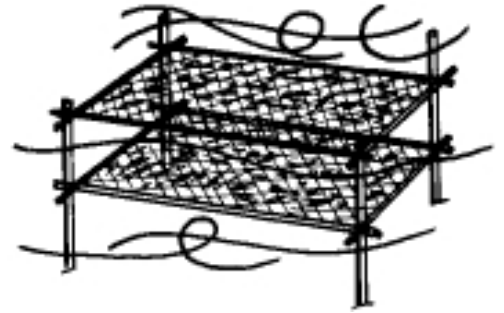


4. Hot sand can cook and burn the fish making it fragile

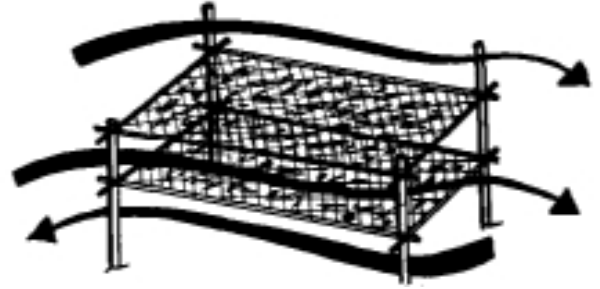


5. During rain fish on sand even if covered gets wet from ground water

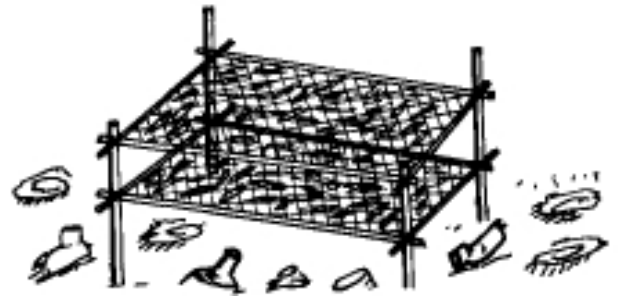
New method using drying racks



1. Wind is stronger above the ground



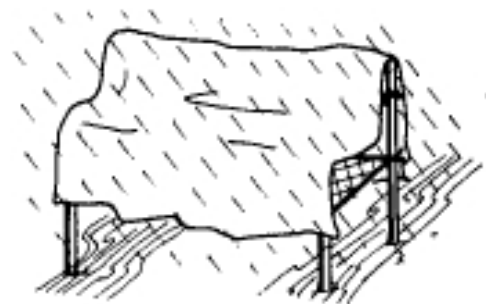
2. Air can pass over both sides of fish and dry it more quickly



3. Fish above ground is cleaner and attracts fewer insects and pests



4. Fish dried on racks will not cook or burn and stay strong

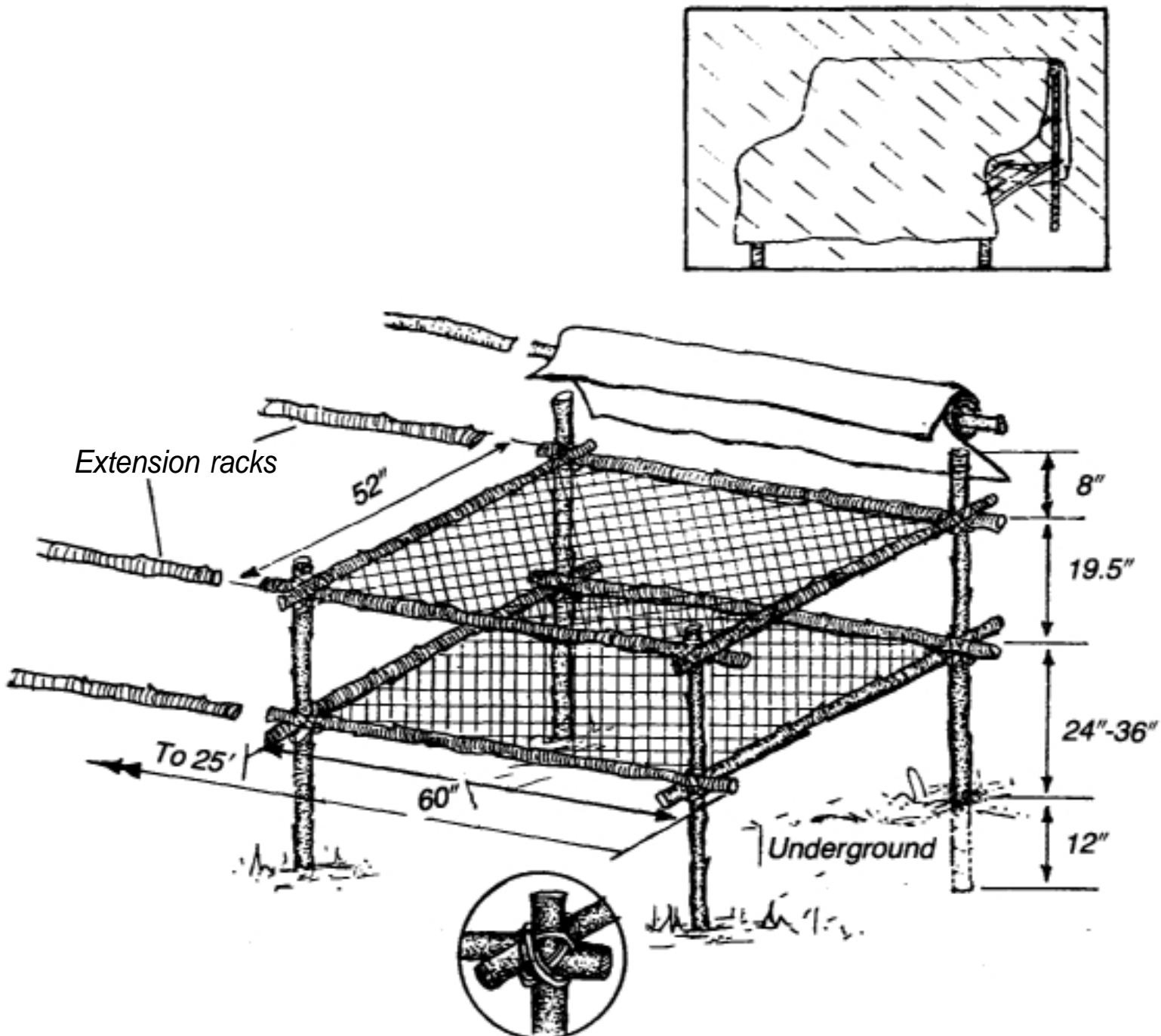


5. During rain fish on racks can be covered and stays dry

Construction of Drying Racks

Simple drying racks can be made quickly and at very little cost from local materials. They should be placed in an open windy area (on the beach is ideal) and as far away from human habitation as possible.

The next drawing shows how to make a drying rack sufficient for drying 100 kg of anchovies (50 kg per layer). Several of these can be built and lashed together to increase the capacity as indicated. Some suggested arrangements for rain protection are shown. The dimensions can also be adjusted to suit available materials. Costs can be reduced significantly through the use of old or second hand materials.



Square-lashing Detail

The polythene sheet can be simply laid across the top



Materials and approximate costs

You will need the following material for a rack of about 25' x 4' 4" (for drying 100 kg of anchovy, or 50 kg per layer)

Casuarina poles:

Sizes	Numbers	Cost Rs.
3/4"x13'	8	75
1"x14'	9	100
1"x15'	5	75
Cutting and transport:		6
— Coir rope:	15 bundles	60
— Seine net* (about 2mm):	1.25kg	314
(Optional) polythene sheet: Sewn and with eyelets for weights:		<u>470</u>
Total Cost		<u>1100</u>

* use second.hand net wherever available to cut costs.

Advantages

By using one of these drying racks costing approx. Rs. 1100 you can dry about 100 kg of anchovies giving about 33 kg of dry anchovies every 2 days. Because these will be of better quality than your neighbour's who has dried his anchovy on the sand, the trader may pay at least Rs. 5-10 more for every kg. Your anchovies can be used for exports to Shri Lanka or for consumption in the big cities in India. If you get this much extra for every kg, the difference in price could pay for your drying racks in less than 2 weeks if you use them correctly and all the time. The drying racks will last for several years and at the end of the anchovy fishing season can be stored away or used for drying other fish.



To ensure better prices for your anchovies remember the following:

- use drying racks placed in an open windy location.
 - place fish on drying rack as soon as possible and preferably early in the morning. It is best to wash the fish in clean water preferably with a little salt added just before drying begins to remove slime. Don't place more than 6 kg per layer per 3 feet of rack.
 - be on the lookout for rain and cover the fish quickly before showers come.
 - when the fish is dry pack it into clean sacks: these will help keep the product clean and insect-free as well as impressing the merchants.
 - always be on the look-out for insects and infestations which will severely reduce the value of your product.
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Make racks!
Make quality!!
Make profits!!!

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