POST HARVEST HANDLING OF FISH IN NAAVALADY AREA

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ABSTRACT

A study was conducted in Naavalady area to identify the postharvest handling of fish. The popular post harvest handling methods were selected by survey method using well structured questionnaires. The results showed that sea fishermen were (90%) full time fishermen and most of them have own fishing boats (70%). In sea Thalapathu, Thirukai, Suudi, Paarai, and Velal were frequently being caught; there are some seasonal species of fish like Kelavaala, and Suraa were caught after June. 70% of the people consumed fish as fish curry, 30% of people consumed fish as value added products such as tin fish, dried fish, and fish pickle.

Another study was carried out to find out the most suitable fish for colombo-curing method. In this experiment, three popular fish species were selected through well structured questionnaire, from this; most suitable fish was selected by chemical evaluation, microbial evaluation and organoleptic evaluation. From these evaluations tuna fish was the most suitable fish for colombo-curing method. Crude protein content seemed to be highest 12.4% in colombo cured tuna fish, moderately high value 11.3% in colombo cured bream fish, and lowest value 10.7% in colombo cured sardinella fish. Crude fat seemed to be highest in colombo cured of sadinella than other colombo cured fishes. Colombo cured tuna fish showed highest pH value 4.71, while colombo cured bream fish showed lower pH value 4.1. According to the organoleptic evaluation of colombo cured fishes, tuna was superior to others. These cured fishes were stored for three months in clay pots and chemical, orgenoleptic and microbial evaluation were carried in every week at regular intervals.

During this storage periods crude protein was gradually decreased and like wise crude fat also decreased, but moisture content of colombo cured fishes were

gradually increased. During storage periods, up to 20th day there was no any microbial contamination found in colombo cured fish, but there was a small microbial contamination in cured fish of sadinella at 30th day, but there was a microbial contamination in colombo cured fish of bream at 40th day, but up to 70th day there was no any microbial contamination found in colombo cured tuna. So colombo cured fish of tuna is good up to 10 weeks, while colombo cured fish of *Sadinalla* is good up to 5 weeks.

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