

Preparation of Dried Silver Ribbon Fish (*Lepturacanthus Savala*)

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Abstract:

Dried fish is a traditional part of the diet of a large section of the fisherman communities at monsoon season. Hygienic drying method of drying of ribbon fish increase the quality and give more returns to fisherman as well as people who involved in drying process.

Keywords —Ribbon fish, *Lepturacanthus savala*, Veraval, Drying, process.

I. INTRODUCTION

In Gujarat, Saurashtra coastal belt is replete with fisheries activity related to marine fish capture[1]. Ribbon fishes are represented in Indian waters by nine species [2], out of which three species namely *Trichiuruslepturus* (Linnaeus), *Lepturacanthussavala* (Cuvier), *Eupleurogrammusmuticus* (Gray) forms the major component of the ribbon fish catches along the Saurashtra coast [3]. Ribbon fish was landed as bycatch of shrimp trawler earlier but on account of emerging export demand it is now increasing targeted [4]. Ribbonfish, one of the important resources off Veraval[5] was represented in the gillnet landing. *Lepturacanthussavala*, also known as Small-head hair tail and ribbon fish. Ribbon fish appearance silvery ribbon like structure.

Dry fish is low cost dietary protein source and used as a substitute of fish at the scarcity of fresh fish. Local people consume fresh as well as dry ribbon fishes but dried fishes have a good demand in local as well as in foreign market. The non- fatty and ribbon like body makes the fish suitable for rapid sun drying. *LepturacanthusSavala* is one of the important ribbonfish species that is landed in good quantity along the coast of Gujarat, India. We can prepared dried shark from other than ribbon fish due great supply. Global great demand for shark and ray derived products[6]. But as compared to other species ribbon fish price is very low.

PROCEDURE:

- Fresh ribbon fish brought from the veraval fish landing centre.
- It was then washed through fresh water to removed dirt, slime etc.
- After washing Total raw material was weighted.
- After weighing total raw material was marinated by salt for 24 hours.
- After marinating period 3 to 4 piece of ribbon fish were tied with small piece of rope.

Scientific name	<i>Lepturacanthussavala</i>
Common name	Silver ribbon fish
Local name	Silver baga
Peak season	Sep to April
Gear used	Trawl net

- After tied the ribbon fish was washed with fresh water.
- Again take total weighted of bulk ribbon fish.
- After that place ribbon fish were take for sun drying on bamboo pole for 4 to 5 day
- Collected the dry ribbon fish and take a weight and moisture level.
- Arranged the dry ribbon fish in 10kg /master carton and seal with the tap



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