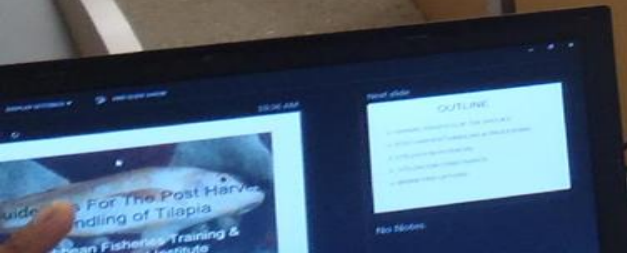


Caribbean Fisheries Training and Development Institute

# Fish Processing, Product Development & Utilization Training

BY

Muriel Quamina



# Outline

- Raw materials- Fish – Underutilized species
- Fishery Products by Categories
- The Utilization of Fish in Various Preparations
- Salt Cured, Smoke-salted & smoked Fishery Products  
Produced at CFTDI
- Fiery Foods Competition
- Research and Development

# Raw Materials – Fish

- The unit specializes in the use of underutilized species of fish for the preparation of value added products
- Underutilized species, - less-preferred species that may constitute
  - By-catch from targeted species.
  - Fish difficult to clean and prepare (bones, shape)
- Examples
  - Bannan/bone fish (*abula* sp.); Bonito (*Euthynnus* sp.); Sharks; Plateau (*chloroscombrus chrysus*); Marianne (*holocentrus ascensionis*).....
  - Products of Aquaculture (Tilapia, prawns)

# Fishery Products by Categories



## Frozen

- Steaks
- Fillets
- Pan-dressed
- Dressed
- Drawn portions



## Salted & Smoked

- Chilled salted
- Salt cured
- Smoke salted
- Hot- Smoked
- Cold-smoked



## Comminuted

- Patties
- Sausages
- Balls
- Chowders
- Surimi based products



## Delicatessen

- Fermented
- Fish sauce
- Analogue of salmon
- Roll mops

# Fishery Products Produced at CFTDI

Chilled Salted Fish



Gravadlax



Fermented Fish Sauce



Fish sausages



Frozen primary products



# The Utilization of Fish in Various Preparations



Smoke salted Bonito



Salmon analogue hors d'oeuvres



Training course on The 'Utilization of Fish in Salads' using underutilized Species



Various dishes from utilization programme



Fish Balls in Tomato Sauce



Fish Soups & Chowders

# Two day- Seafood awareness Programmes for Secondary Schools



Basic Fish Preparation



Preparing Fish Wraps



Preparing Fish Kabobs

# Fiery Foods Competition (The products)



Hot Mari

Spicy marinated fish,  
Similar to smoked salmon lox



Hot Links Spicy fish  
sausages

Fiery hot Frying sausages



Seasoned Spicy  
Smoked

Seasoned Spicy Smoked Fish



# Fiery Foods Competition -The Dishes



Horn 'Au' Fire

Made From Hot Mari /beetroot wraps



Spicy Sausages

Made from Hot Links



Smoke 'N' fire  
Tartlettes

Made from Spicy Smoked Fish  
/Cassava crust / pommerac  
garnish

# CFTDI won 'Best use of Indigenous Ingredients'



In Competition



Our Booth at the Competition

# Upcoming Research & Further Product Development

- Fish sausages
- Fish sauce
- Fish Burgers
- Fish marinades
- Comminuted Fish products
- Surimi-based products



Consumer  
Evaluation