ABSTRACT

Salting and Drying of Minced Shark Muscle:
The Fffect of Salt Content,
Contact Time before Pressing, and Moisture Content
on the Final Product

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Edible muscle of the Blackfin Shark (*Carcharhinus limbatus*) was used in the preparation of a dried/salted minced fish product. In the process adapted, investigations were made into the effect of the quantity of salt added to the mince, the contact time of salt in the mince before pressing out of the cake and variations of final moisture content in the dried salted cake.

Utilising a high salt content, resulted in a dried/salted minced fish product with favourable colour and texture, rehydrating easily when soaked in water. Low salt contents encouraged undesirable characteristics in the product.

The contact time of salt in the mince was not significant to the final salt content in the product but appeared to be more influential to the quantity of brine formed, when a high percentage of salt was added to the mince.

Highly salted minces could be dried to low

moisture contents in 48 hours producing acceptable products. A low moisture content resulted in reduced microbial load and enhanced rehydration of the dried product.

The dried/salted minced fish cake was stable under the storage conditions of 26°C and 55 percent Relative Humidity, showing no significant signs of quality loss.