

ABSTRACT

Data on the classification and availability of sharks, the composition, utilization, and spoilage of shark flesh are presented. Other sections elaborate on the various processes which will be encountered in the study e.g. mincing, salting, drying, and their effect on fish flesh.

Details of the 'quick-salting' technique developed by Del Valle and Nickerson which was adapted for the production of the salted minced shark cakes in this study are given.

The project conclusively shows that the particle size of muscle is directly related to the degree of exudation from cakes on pressing, the yields on pressing and drying, and fibrousness; but is inversely related to colour uniformity and shrinkage on drying. A direct relationship exists between rate and degree of rehydration and pressure; however the latter is inversely related to the yield upon drying, and to the extent of salt loss during rehydration. The project also shows that the thickness of cakes has a direct influence on compressibility (by finger pressure), and drying yields but inversely affects the rate and extent of rehydration and degree of shrinkage on drying.