Caribbean Fisheries Training and Development Institute

Fish Processing, Product Development & Utilization Training

BY
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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 ascensiones*). . . . . .

- 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
- Various dishes from utilization programme
- Fish Balls in Tomato Sauce
- Training course on The ‘Utilization of Fish in Salads’ using underutilized Species
- 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 Fish
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