

LIST OF CONTENTS

	Page
Acknowledgements	I
Dedication	II
Abstract	III
Arabic abstract	IV
List of tables	V
List of figures	VI
List of plates	VII
1-1 Chapter one: introduction	1
2-2 Chapter two: literature review	4
2.1 General	4
2.2 Nutritional importance of fish	4
2.3 Choice of fish	5
2.4 Smoked fish	6
2.5 Smoking fish processing	6
2.6 Smoking process control	7
2.7 Kilns & ovens	8
2.8 Smoking	8
2.9 Sensory evaluation	15
2.10 Chemical composition	16
2.11 Chemistry of wood	18
2.12 Smoke generation	19
2.13 Traditional procedures of smoking	20
2.14 Problems encountered by traditional fish smoking kilns	20
2.15 Drying practice	21
Chapter three: materials & methods	22
3.1 Locality	22
3.2 Smoking process	23
3.3 Sensory evaluation	23
3.4 Chemical analysis	23
3.4. Moisture Determination	24
1	
3.4. Crude Determination	24
2	
3.4. Fat Determination	24
3	

3.4.	Ash Determination	25
4		
3.4.	N.F.E Determination	25
5		
3.5	Statistical analysis	25
	Chapter four results	26
	Chapter five: Discussion	37
	Conclusions and Recommendations	40
	References	42
	Appendices	52