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products, smoked fish, fish sausage and traditional products are the range

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small-scale fishers. The processing methods like canning or heat

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included drying, salting, pickling and smoking. All of these

techniques are still used today but the more modern techniques

of freezing and canning have taken on a large importance. Fish

curing includes and of curing fish by drying, salting, smoking, and

pickling, or by combinations of these processes have been

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Burundi Freezer Blast or Plate freezer which brings fish very

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processing fish by salting, drying, smoking pickling etc. are

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commodity, its mainly because of the composition. Nearly 70% of

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