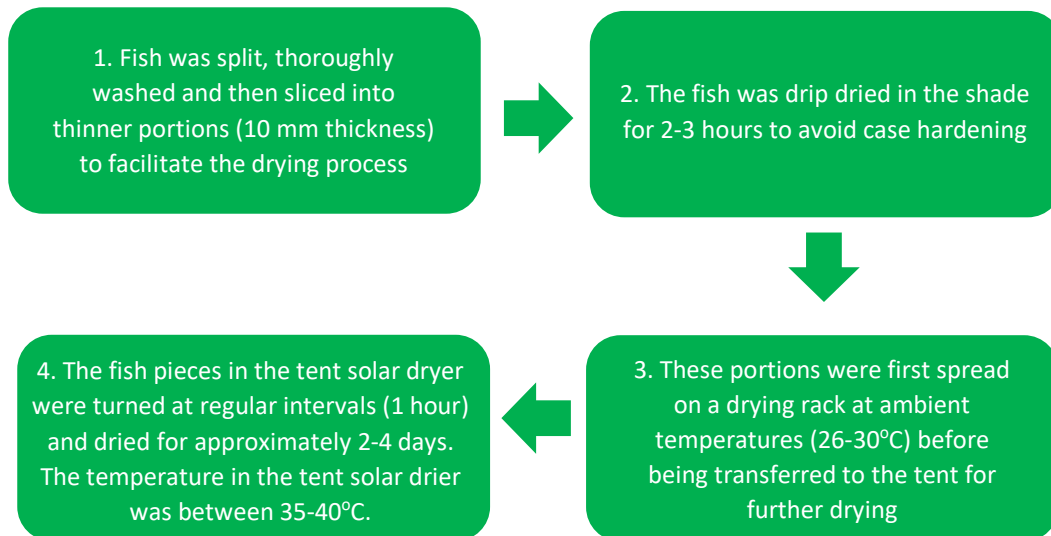


## PRACTICE ABSTRACT n° 33

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### Solar drying of farmed fish

Fresh fish is highly perishable, thus susceptible to post-harvest loss. Drying has been widely used for preservation of fish however; the quality of some dried fish products is wanting. The objective of this activity was to develop a protocol for solar drying of fish to produce quality products from *Barbus* sp, African catfish and Nile tilapia. Solar drying of fish was done as follows:



*Solar drying of the fish using solar tent*

The solar drying technology was able to extend the shelf life of dried fish products by at least four weeks which is the recommended minimum threshold.