



## Improve the processing activities for added value of cultured snakehead products, particularly for women:

- Products from snakehead fish primarily were processed as dried snakehead fish and salty fermented snakehead fish, done mainly by traditional methods in fermented snakehead processing manufactories (3-5 tons/year) and dried snakehead manufactories (1-2 tons/year). Customers decided to purchase fermented snakehead product based on company brand (44.5%), flavor (28.1%) and price (10.9%) while company brand (38.2%), texture (34.5%) and taste (15.5%) for dried snakehead products.

- Production of salty fermented snakeheads were primarily done with mixing salt with raw material, shorten salted time from 30 days to 20 days. Adding crude bromelain at a rate of 3% salty fish weight helped shorten fermentation time from 8 weeks to 6 weeks. The new technique can shorten the processing period of the salty fermented fish product and ensures nutritional quality and sensory properties compared with traditional methods.

- For production of dried fish, raw snakehead are washed, deheaded, splitted, gutted, deboned and descaled. After pretreatment, dry salting was applied with 5% salt for 30 minutes and later stored for 5 hours to absorb salt well. Fish were mixed for 6 hours with 5% sugar, 1.5% monosodium glutamate, 2% fish sauce, 2% sticky rice wine, 2% glycerol, 1.5% chili pepper, 2% pure garlic. Snakehead fish are then dried by an air dryer at 60°C for 31 hours, or by air dryer (at 65°C) for 18.5 hours then under tent dryer for 9.5 hours. Dried fish is packed in PE bags and frozen in freezers at -20°C for long term storage.



## AquaFish Innovation Lab

### “Improving Food Security, Household Nutrition, and Trade Through Sustainable Aquaculture and Aquatic Resource Management in Cambodia and Vietnam”.

Investigation 2: Improved feeds and processing for snakehead, entitled “Alternative feeds and processing for freshwater aquaculture species”

This focuses on the development of cost-effective alternative feeds for small-scale farming of snakeheads; and to improve the processing activities for added value of cultured snakehead products, particularly for women.

1. Investigation of types of products from snakehead fish and their production process in An Giang province, Viet Nam
2. Development of techniques for processing of salty fermented and dried fish product from cultured snakehead fish
3. Women in An Giang province are trained on processing of salty fermented and dried product from cultured snakehead.



- Women in An Giang province was trained on processing of salty fermented and dried product from cultured snakehead

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