

Apart from containing savory components, fish have become a valuable food source as they include essential amino acids and fatty acids. Fish consumption has been increasing day by day in parallel with the awareness of consumers about healthy nutrition. However, some people are not familiar with the consumption of fish and/or other water products or their palatal delight is not pleased with these foods. As a solution of this problem, water product consumption can be increased through different processing technologies. Various flavours can be created by smoking and/or adding different spices to fermented products such as sausages made of fish and thus consumers can be attracted. Up to date, sausage production from many fish species has been made successfully (Table 1).

The shelf life of fish sausage, end product and sensory quality may show difference depending on fish species, raw material quality, packaging material, applied technology, fermentation conditions, spices and other additives, storage conditions and storage time. Further research is needed to assess the keeping quality in terms of chemical and microbiological properties of new fish sausages.

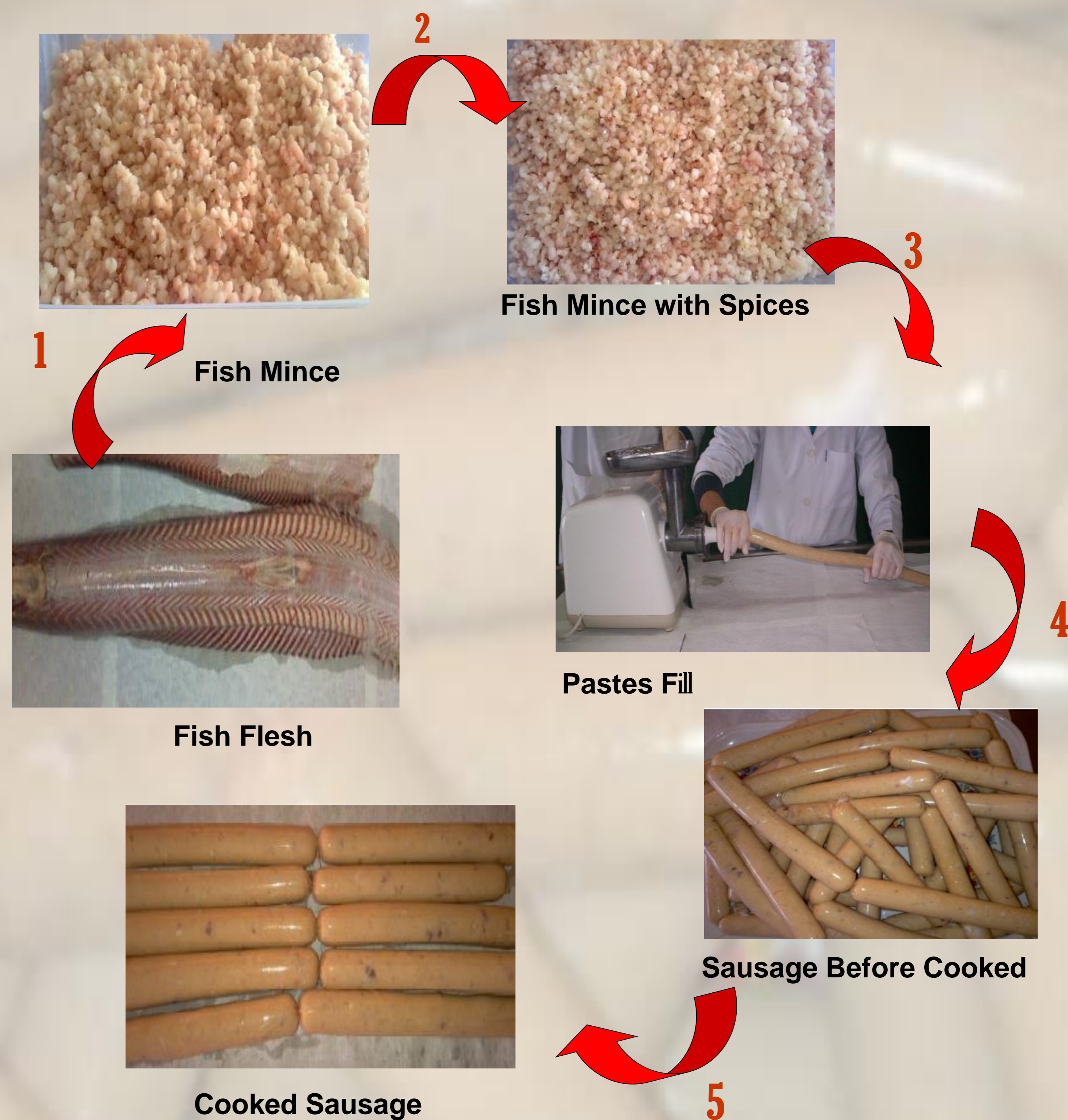


Figure 1. Fish Sausage Processing (Kahraman Yilmaz and Berik 2013)

Table 1 Fish Sausages From Different Fish Species

Fish (Common name/scientific name)	Smoked (S)/Non-smoked (NS)	Reference
Hybrid Clarias catfish, <i>Clarias macrocephalus</i> X <i>Clarias gariepinus</i>	NS	Chuapohuk et al., 2001
Threadfin bream, <i>Nemipterus japonicus</i>	NS	Raju et al., 2003
Geelbeck croaker, <i>Atractoscion aequidens</i>	NS	Rahman et al., 2007
South African hake, <i>Merluccius capensis</i>	S (smoke aroma used)	Cardosa et al., 2008
African walking catfish, <i>Clarias gariepinus</i> and Rohu <i>Labeo rohita</i>	NS	Panpipat & Yongsawatdigul 2008
African catfish, <i>Clarias gariepinus</i>	NS	Oksuz et al., 2008
Cod, <i>Gadus morhua</i>	S (smoke aroma used)	Cardosa et al., 2009
Rainbow trout, <i>Oncorhynchus mykiss</i>	NS	Dincer & Cakli 2010
Nile tilapia, <i>Oreochromis niloticus</i>	NS	Oliveira Filho et al., 2010
Spiny dogfish, <i>Squalus acanthias</i>	S	Kahraman Yilmaz and Berik 2013
Salmon, Unknown	NS	Huda et al., 2012
Tuna, Unknown		
Catfish, Unknown	S	Kin et al., 2013
Red jewfish, <i>Johnius orgentatus</i>		
Sea catfish, <i>Tachysurus thalassinus</i>		
Jwelled shad, <i>Ilisha filigera</i>	NS	Hoque et al., 2014
Horse mackerel, <i>Megalaspis cordyla</i>		
Skipjack tuna, <i>Sarda orientalis</i>		

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