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Dry fish market survey of veraval

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Abstract

Veraval fish market is very important among Saurashtra coast of Gujarat. Many dried fish products available in Veraval. In this survey different methods for drying of fishes and raw material for drying. Price of dried fishes with some local name of fishes collected from Veraval area.

Keywords: Dried fishes, market, Veraval, Gujarat

Introduction

India is the second largest fish producing country with the contribution of 5.43% in global fish production and Gujarat, the northern-most maritime state on the West coast of India, is one of the richest states in the country in terms of fishery resources. With a coastline of 1,663 km, consisting about 22% of country's total coast line, Gujarat provides the largest share to India's total marine fish production [1]. In Gujarat, Saurashtra coastal belt is replete with fisheries activity related to marine fish capture, mostly by fisher community living on fish and fisheries activity [2]. Veraval, Okha, Jafrabad, Navabandar and Porbandar are big landing centres for dried fishes in Gujarat.

Curing means preserve the fish and enhance the shelf life of the food material. Different curing methods such as salting, smoking and drying has been used since traditional time to preserve the food. Curing is one of the oldest and cheapest method of food preservation. It inhibits the microbial growth and increase the storage life of the food. Modern developments have centred on understanding and controlling the processes to achieve the standardised product demanded by today's market [3].

Market Surveys

Fish Market Survey at Kharakuva

The Kharakuva fish market (Veraval) was located nearby to the State High Way which is well connected with all the coastal areas of Gujarat. The market survey conducted during 2019. There were various fishing activities including fresh fish and dried fish selling, filleting, preparing chunks of different fishes, etc. but our priority was dried products. The market was very unhygienic in condition. Different species of fishes were dried in different styles. Some were dried whole while some were dressed properly before drying.

Many fisherwomen were drying and selling practices of fish products. Many species such as croaker, grouper, cobia, catfish, eel, spadenose shark, mackerel, shrimp, etc. are dried and sold there. These women were selling dried products based on size, numbers, etc. The dried shrimps were sorted by size and prices were set according to that. Many of the fishes were not available in veraval, so these women had to buy it from Jafrabad, Okha, etc. The fishes such as Bombay duck, anchovies, etc. we're not available in Veraval. Some women were drying and selling the fishes like silver pomfret, Black pomfret, hilsa, jawala, seer fish, perches, etc. The pomfrets were of very small size. The fisherwomen told that by selling dried products than fresh one, they get more price.

Different species of fishes were dressed differently such as headless, butterfly, chunks, fillets, whole, etc. Global demand for sharks and rays derived products [4].



Fig 1: The Kharakuva fish market

Survey at Jose & bros, Veraval

Different drying techniques were used in Jose & Bros. The semi drying and sun drying on racks and mats were done there. The semi drying was done for 2 days in brine.

Many fishes were dried such as Indian mackerel, Barracuda, cat fish, Whitemouth Jack, croaker, sole fish, and shark. The fatty fishes such as Indian mackerel, catfish and barracuda were salted properly because during drying, the oil comes out causing rancidity. So, these fatty fishes were properly salted and dried. The croaker and sole fish were semi-dried. The sole and croaker material was brought frozen and then thawed and then used to dry.

The transportation of dried fish was done in packed boxes, which were sent to Kerala, Assam and Karnataka because those people prefer dried fish more. The salt for salting was brought from Vanakbara. From there, the salt was bought at low price and good quality.



Fish liver oil

Wet salting



Mat drying

Dry salting

Survey of patan fish market

Patan for dried fish product survey. Different fish species which were dried there and sold. The market was very unhygienic in condition. Some women were drying, only 2 or 3 were having stalls and selling fish. One woman named Fatima told about raw material source, price, demand, quantity, yield, shelf life, etc. The fishes like Golden anchovy,

Jawla shrimp, Bombay duck, sole fish, horse mackerel, etc. These fishes were dried in different styles.

Dried fishes from Jafrabad, Okha and Navabandar and sold it in Patan. The quality of dried fish is of good quality. Selling Bombay duck, dried shrimp, peeled dried shrimp, jawla (*Acetes indicus*), finger sized fish. Bombay duck bought from Navabandar was of better quality than that bought from Jafrabad. The response was very good in Patan market than other markets.

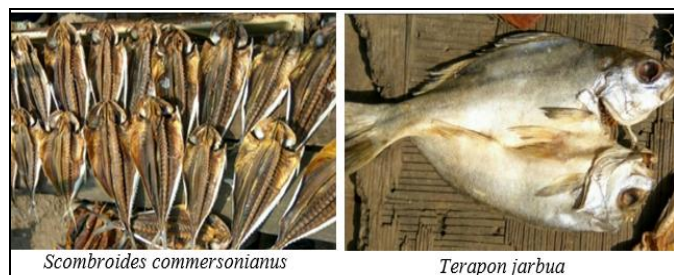
Table 1: Different dried fishes have different prices which are as follows

| Fish material | Raw material price (Rs.) | Dried material price (Rs.) |
|--------------------------|--------------------------|----------------------------|
| Indian Dog shark | 65-70/kg | 700/kg |
| Silver bar | 20-25/kg | 20/no. |
| Horse mackerel | 15-20/kg | 10-15/no. |
| Silver pomfret (50g/no.) | 130/kg | 200-225/kg |
| Eel | 10-12/kg | 10-15/no. |
| Anchovy | 30-40/kg | 150-200/kg |
| Queen fish | 20-25/kg | 20/no. |
| Sole fish | 20-30/kg | 10/no. |
| Cat fish | 30-40/kg | 15-20/kg |
| Bombay duck | 50/kg | 350/kg |
| Cobia | 15-20/kg | 10-20/no. |
| Whitemouth Jack | 20-30/kg | 30/100g |
| Indian mackerel | 30-40/kg | 80-90/kg |

Table 2: The following fishes were used in Veraval for drying

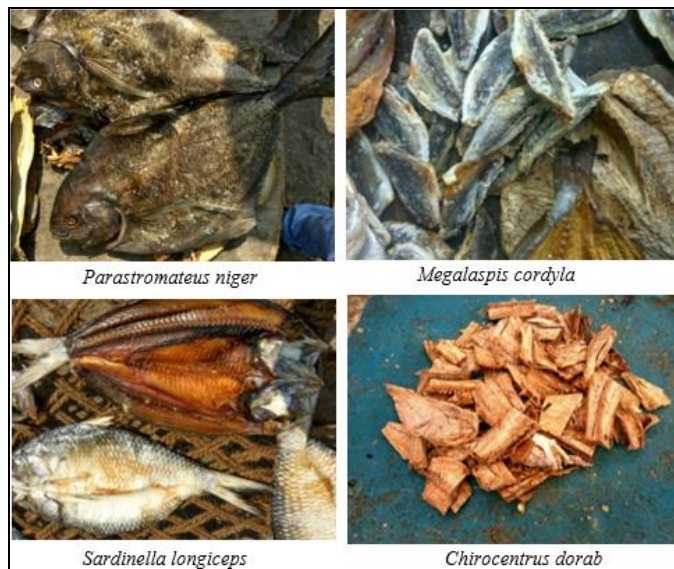
| Sr. No | Local name | Common name | Scientific name |
|--------|------------------|------------------|------------------------------------|
| 1 | Malbari | Indian Mackerel | <i>Rastrelliger kanagaruta</i> |
| 2 | Dai | Silver bar | <i>Chirocentrus dorab</i> |
| 3 | Dataniya bumbala | Bombay duck | <i>Harpodon nehereus</i> |
| 4 | Sandhi | Indian dog shark | <i>Scoliodon laticaudas</i> |
| 5 | Chapri | Queen fish | <i>Scomberoides commersonianus</i> |
| 6 | Baaga | Ribbon fish | <i>Lepturacanthus savala</i> |
| 7 | Paplet | Silver pomfret | <i>Pampus argenteus</i> |
| 8 | Jeebh | Sole fish | <i>Cynoglossus lingua</i> |
| 9 | Mendali | Anchovy | <i>Coilia dussumieri</i> |
| 10 | Tiny | Kiddi shrimp | <i>Parapenaeopsis stylifera</i> |
| 11 | Vekhli | Reef cod | <i>Epinephelus tauvina</i> |
| 12 | Dhoma | Croaker | <i>Otolithes cuvieri</i> |
| 13 | Mati | Oil sardine | <i>Sardinella longiceps</i> |
| 14 | Adadiyo | Black pomfret | <i>Parastromateus niger</i> |
| 15 | Bangada | Horse mackerel | <i>Megalaspis cordyla</i> |
| 16 | Vam | Eel | <i>Congresox tatabonoides</i> |
| 17 | Jinga | Mud shrimp | <i>Solenocera crassicornis</i> |
| 18 | Jawla | Jawla shrimp | <i>Acetes indicus</i> |
| 19 | Dhamil | Ornate emperor | <i>Lethrinus ornatus</i> |
| 20 | Hajamro | Tiger bass | <i>Terapon jarbua</i> |

Survey photos



Scomberoides commersonianus

Terapon jarbua



Epinephelus tauvina

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