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University of Alaska
3 Bunnell, 303 Tanana Drive
Fairbanks, Alaska 99701

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SMOKED FISH MANUAL

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Compiled from papers presented at
the Smoked Fish Conference
Seattle Center
April 27-29, 1981

Edited by
Brian Paust
University of Alaska
Marine Advisory Program

John Peters
Washington Sea Grant
Marine Advisory Program

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INTRODUCTION

The Seattle Smoked Fish Conference was conducted in April 1981 in response to the need for a review of practical and technical information pertaining to commercial smoking of fish. The Smoked Fish Manual is a report of this conference. The smoked processes and species dealt with in this report are those associated with the northeastern Pacific Ocean, but this information is equally useful to those operating in other temperate regions of the world.

The smoked fish manual contains five major sections of information of interest to the new or established fish smoker: plant design, kiln (smoker) design, health regulations, quality control procedures, and smoking procedures. In addition, a bibliography is included for further reference on fish curing and smoking.

Contributors to this handbook welcome inquiries from users. For this reason their mailing addresses and telephone numbers have been included in each heading. Feel free to call on them for assistance.