

Good fishing practice for fishermen

Harvested fish are destroyed by attack from bacteria and enzymes, however through using proper fishing practices both during and after fishing the losses can be greatly reduced.

Also for proper fish icing use 1kg of ice for every 1kg of fish, however the ice should be of good quality, clean and in small pieces from a reputable suppliers. Additionally when salting lake sardines use 3kg of salt for every 100kg of fish.

During fishing

Start by timely lifting the net from water to avoid exposing fish to bacteria's and enzymes. Also remove fish from net carefully, keep them in clean containers and avoid throwing fish on ground. Additionally avoid damaging, dropping , throwing and standing on fish. Thereafter after fishing, immediately ice fish or use use a clean wet cloth to protect them against bacteria's and heat.

Furthermore, ensure to use a clean fish box to protect fish from dirt and damage. Always keep lake sardines of different catches separate to control spread of bacteria and enzymes. These should also be mixed with salt to stop bacteria and maintain their quality. Lastly transport fish to shore after fishing to avoid enzyme and bacteria attack.

After fishing

Always carry fish using clean boxes to protect fish from damage and dirt and these should be placed under shade to protect them from spoilage. Lastly keep fish in ice or covered with clean wet cloth and these should be sold as soon as possible.

Keeping fish clean

Ensure to wash fish in clean water to get rid of bacteria and dirt and also keep yourself clean as well as avoid contaminating fishing water. Additionally, keep fishing canoe clean by washing, painting to avoid fish contamination and lastly use clean fishing equipments.