

Outline



Abstract

Besides useful compounds, smoke contains harmful substances that have carcinogenic properties. The quality of smoked fish depends on many factors including the species and size of fish, fish diet, condition and treatment before smoking (fresh, frozen), and the methods of salting, heat treatment and smoking. Depending on the temperature of the smoking chamber, smoking can be cold, warm or hot, and depending on the environment in which smoking is conducted, different smoking techniques are employed: smoking with natural smoke, smoking without smoke and mixed smoking. When smoking is with natural smoke, fish is processed in a smoke-air mixture, which is formed during the direct incomplete combustion (pyrolysis) of wood. Smoking without smoke utilises smoke preparations obtained from smoke or its components. Fish smoked with smoke preparations does not contain harmful components, because smoke preparations are previously purified to remove these substances. Liquid smoke (smoke aqueous solution), which is sufficiently studied, available and has minimal potential toxicity, is attracting more attention today.