

ANNEXURE

SPECIFICATIONS FOR DRIED FISH

General Fish shall be wholesome. No pit-cured fish or fish oozing with water (pachaped, "semi-dried", "half-dried", "Soft Dried") or having 'red' (bacteria) or mould attack (fungal attack) or maggot ridden or insect infected fish or reconditioned fish shall be permitted.

Sl. No.	Variety	Scientific Name (Species)	Method of cure brief	Standard of quality				Foreign matter	Other Remark
				Size/ type	Appearance	Smell	Drainage		
1	2	3	4	5	6	7	8	9	10
1.	Seer	Cybium	Cured with salt as keelam only. May be with or without head or in split open form in case of seer fish from the Malabar coast. May be cut into pieces.	37.5 cm & above without head	Colour shall be brown or characteristics of well dried goods seer fish	Shall not be that of rancid or decomposed fish	Moisture not exceeding 40%	Nil	Fish flesh shall be firm and shall not come off in shreds
2.	Angila	Cybium	Cured with salt as keelam. May be with or without head or in split open form. May be cut into pieces	Below 37.5 cm	Colour shall be brown or characteristic of well dried good Angila Fish	Shall not be that of rancid or decomposed fish	Moisture not exceeding 35%	Nil	--
3.	Balaya (Tuna)	Thynnus	Cured with salt as keelam	Without head	Dark in colour	Freshly cured smell. Shall not have any decomposed odour	Moisture not exceeding 35%	Nil	--
4.	Parawa	Caranx	Cured with salt as keelam	--	Brown Coloured	Freshly cured smell. Shall not have any decomposed odour	Moisture not exceeding 35%	Nil	--

5.	Katta	Chorinomus	Cured with salt as keelam	With or without head	Brown colour	Freshly cured smell. Shall not have any decomposed odour	Moisture not exceeding 35%	Nil	--
6.	Koduwa (Jew Fish/Ghol Fish)	Sciaena/Pseudoscianea	Cured with salt as keelam	With or without head	Brown colour	Freshly cured smell. Shall not have any decomposed odour	Moisture not exceeding 35%	Nil	--
7.	Lavaya	Serranus	Cured with salt as keelam	With or without head	Brown colour	Freshly cured smell. Shall not have any decomposed odour	Moisture not exceeding 35%	Nil	--
8.	Spratts/Anchovis	Stolephorus Anchoville	Salted on	With head	White or dull coloured or blackish coloured	Wholesome dried fish smell and not pungent	Moisture not exceeding 18% for unsalted variety & 25% for salted variety	Broken bits of spratts or any other fish or mixture of other varieties of small fish shall not be more than 6%	*Total sand content shall not exceed 7% by Weight.
9.	Valainatholi	Stolephorus/Anchovielle	Salted or unsalted Dried	Without headfully covered with scales	White or dull coloured or blackish coloured	Wholesome dried fish smell and not pungent	Moisture not exceeding 18% for unsalted variety & 25% for salted variety	Broken bits of sprats or an other fish or mixture of other varieties of small fish shall not be more than 6%	*Total sand content shall not exceed 7% by Weight.

10.	Kooney (Jawla)	Penaeus (Small)	Dried and not salt	--	White or dull coloured or	Wholesome dried	Moisture not	Nil	--
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			cured		blackish coloured	prawn smell and not pungent	exceeding 25%		
* Totals sand contents upto 14.5% shall be permitted in dried spratts anchovy if the excess sand content above 7% is compensated by adding additional material of the same species, provided that the buyer agree to this special tolerance.									
11.	Prawns without shell	Penaeus Metapenaeus Parapenaeopsis	Boiled/unboiled Dried & deshelled	Whole prawn (prawns of other species shall not exceed 10% by weight)	Characteristic colour free from black discoloration	Fresh & not pungent	Moisture not exceeding (i) 30% when shipped in refrigerated chambers & (ii) 25% if shipped otherwise	*The broken pieces shall not exceed 15% by wt. Spoiled pieces eyes, shells and tails excluding the broken pieces shall not exceed 2% by wt.	Acid insoluble ash not to exceed 1% (Acid ash upto 4% is permitted in case the buyer agrees for the same)
12.	Prawn with shell (Kardi)	Penaeus/ Metapenaeus /Parapenaeopsis	Boiled/unboiled Dried with shell	--	Characteristic colour free from black discoloration	Fresh & not pungent	Moisture not exceeding 30%	Spoiled pieces shall not exceed 5% by wt.	Acid insoluble ash not to exceed 5%
* In case the broken pieces exceed 15%, the consignment shall be treated as whole and broken. Note : Prawns with/Without shall (Sl. No. 10, 11, 12 when exported as not for human consumption, the specification shall be as agreed to between the buyer and the seller.									
13.	Shark	Scoliodon sp.	Salt cured as fillets or as keelams with / without head and back bone.	As pieces being held together at the caudal or can be in the form of fillets	White or whitish on the flesh side	Characteristic smell of shark (light pungent)	Moisture not exceeding 35%	Nil	--
14.	Maduwa (Ray Fish)	Trygon, Myliobati dae	Salt cured as fillets or as keelams	As pieces being held together	--	Characteristic smell of Maduwa (lightly	Moisture not exceeding 35%	Nil	--

				er at the caudal or can be in the form of fillets		pungent)			
15	Anguluwa Arius (cat fish)	Arius	Cut open longitudinally entrails removed and fish split open or keelam salted and dried	Above 30 cm with/ without head	--	Fresh flavour of cured fish	Moisture not exceeding 35%	Nil	--
16.	Anguluwa Arius (Tuticorin)	Arius	Cut open longitudinally entrails removed and fish split open or keelam salted and dried	Above 20 cm with / without head	--	Fresh flavour of cured fish	Moisture not exceeding 35%	Nil	--
17.	Hurulla	Sardinella sirm	Salt cured in the round form	--	Brown or White	That of freshly cured fish. No other ammoniacal or foul odour shall be present.	Moisture not exceeding 30%	Nil	Flesh shall be firm and not come off in shreds
18.	Soodaya	Sardinella gibbosa	Cured with in the round form	--	Brown or White	That of freshly cured fish. No other ammoniacal or foul odour shall be present.	Moisture not exceeding 30%	Nil	Flesh shall be firm and not come off in shreds
19.	Morello	Hemirhamphus	Salted and dried in the round form	--	Brown or White	That of freshly cured fish. No other ammoniacal or foul odour shall be present.	Moisture not exceeding 30%	Nil	Flesh shall be firm and not come off in shreds
20.	Vengana wa	Pellona	Cured with salt in the	--	White to yellow	That of freshly	Moisture not	Nil	Flesh shall

			round form and well dried			cured fish. No other ammoniacal or foul odour shall be present.	exceeding 30%		be firm and not come off in shreds
21.	Parawa Small	Caranx	Cured with salt in the round form and well dried	--	White to light brown	That of freshly cured fish. No other ammoniacal or foul odour shall be present.	Moisture not exceeding 30%	Nil	Flesh shall be firm and not come off in shreds
22.	Kumbalawa (Mackaral)	Rastrelliger kanagurta	Guts and gills shall be removed, cured with salt and dried	--	White to light yellow or light brown	Fresh	Moisture not exceeding 30% (upto 35% moisture permitted if the buyer agrees)	Nil	Maximum 4 loose salt except salt encrustation but with provision to add tare
23.	Thondaya Dried	Dussumeria	Dried in the round form and salted/unsalted	--	Natural colour of the fish but dull and not brilliant	Light pungent smell but freshly dried, smell otherwise no decomposed smell shall be present	Moisture not exceeding 20%	Broken bits of spratts or any other mixture of other varieties of small fish shall not be more than 5%	Sand separated from fish shall go to make the tare.
24.	Chevva Keelam	Lethrinus, Aprion Lutianus Gaterina & Pristipom a	Curred with salt as keelam and dried. May be with or without head	--	Light yellow to dark brown	Freshly cured flavour, no bad odour shall be present	Moisture not exceeding 35%	Nil	--
25.	Jeela	Sphyraena	Split open or keelams	--	Dark in colour	Freshly cured	Moisture not	Nil	Keelams cut

						smell, shall not have any decomposed odour	exceeding 35%		open longitudinally. Fish split and entrails removed shall be preferred
26	Valaikandam	Chirocentrus	Fish removed of guts. Cut into pieces. Cured with salt & dried	--	Whitish to dull brown	Fresh	Moisture not exceeding 35%	Nil	--
27	Thalapath	Misfiophorus	Cured in the cut open form or as keelams or strips fillets (can be with or without head) as a whole fish or in pieces if the fish is of a very large size.	In the whole fish form or as pieces as the case may be	White and/ or brown	Fresh	Moisture not exceeding 35%	Nil	--
28	Moothilla	Elacate sp.	Salt cured and dried in the split open or as keelam with or without head	--	White to ash gray	Shall not be that of rancid or decomposed fish	Moisture not exceeding 35%	Nil	--
29	Pulunoo (Lapisa)	Lactarius sp.	Salt cured and dried in the round form with or without guts. May be cured also in the split open form	--	--	Shall not be that of rancid or decomposed fish	Moisture not exceeding 35% by wt. Max.	Nil	--
30.	Thondaya	Dussumeria sp.	Cured with salt in the round form and dried	--	--	Shall not be that of rancid or decomposed fish	Moisture not exceeding 30%	Nil	--
31.	Bolan	Decapterus sp.	Cured with salt in the round form and dried	--	White to light dark	Shall not be that of rancid or decompo	Moisture not exceeding 35%	Nil	Salt used at the time of packin

						sed fish			g to the extent of 4% will be allowed but this will add to tare
32	Koli (unsalted)	Exocaetus sp.	Dried in the whole form not salt added	--	Light blue to dark	Shall not be that of rancid or decomposed fish	Moisture not exceeding 25%	Nil	--
33	Koli (salted)	Exocaetus sp.	Salt cured in the round form and dried	--	Light blue to dark	Shall not be that of rancid or decomposed fish	Moisture not exceeding 35%	Nil	Acid insoluble ash can be 5% by wt.
34	Salaya (oil sardine or Malabar)	Sardinella longiceps	Cured with salt after removing the viscera and dried	--	Greenish to brown	Shall not be that of rancid or decomposed fish	Moisture not exceeding 30%	Nil	Salt as crystal or powder used for packing shall not exceed 4% by wt. And will be added to tare.
35	Salaya	Sardinella gibbosa, Sardinella fimbriata / Sardinella albella colie sp.	Cured with salt in the round form and dried. Guts not removed	--	Greenish to brown	Shall not be that of rancid or decomposed fish	Moisture not exceeding 30%	Nil	Salt as crystal or powder used for packing shall not exceed 4% by wt. And will be added to tare.
36	Dried Bombay Duck	Harpodon neherenus	Sundried or dried in artificial drier	--	--	Characteristic flavour	Moisture 25% by wt. Max.	--	Acid insoluble ash

			under hygienic condition			free from any rancid odour			(on moisture free basis max. 5%)
37	Laminated Bombay Duck	Harpodene heurus	Prepared by suitable dressing of dried fish after removing head, fins and entrails sides trimmed to get pieces of uniform size.	Large 15 cm & small less than 15 cm	Characteristic colour free from any pink discoloration	Characteristic flavour free from any rancid odour	Moisture 20% by wt. Max.	--	Acid insoluble ash (on moisture free basis) 2.5% max.
38	Angulwa small (Dubar)	Arius	Cut open longitudinally entrails removed and fish split open or keelams salted dried with or without head	Above 15 Cm.	Whitish to dull brown	Fresh flavour of a cured fish	Moisture not exceeding 35%	Nil	--
39	Silver belly (mullen)	Leiognathus sp.	Salted or unsalted dried with head	--	Colour shall be shining white to white characteristic of dried silver belly	Wholesome dried fish smell and not pungent	Moisture shall not exceed 35% for salted variety & 25% for unsalted variety	Broken & fishes of other species shall not exceed 5%.	Acid insoluble ash shall not exceed 2%
40	Sole fish (Manthali)	Cynoglossus sp.	Salted or unsalted dried with head	--	Characteristic brown to deep violet colour of dried sole fish	Wholesome dried fish smell and not pungent	Moisture shall not exceed 35% for salted variety & 25% for unsalted variety	--	Acid insoluble ash shall not exceed 1.5% by wt.
41	Ribbon Fish	Trichirus sp.	Whole fish cured with salt and dried	--	Characteristic white colour of fresh dried ribbon fish	Wholesome dried fish and not pungent	Moisture shall not exceed 35%	Nil	Acid insoluble ash shall not exceed 2% by wt.