

# discovery nature

## About the Cover



A very rapid loss in quality can occur in the case of fish, after catch, as it is an extremely perishable commodity and hence, the proven preservation method of drying which is the least expensive method of food preservation is still being practiced in India. Even though it is a simple and cheap method, it has great significance in the socioeconomic system of fisher folks, as the dried fish is having remunerative market within the country and abroad. In this backdrop, the present study was conducted to analyse the economics of the fish drying process as a value addition method. The study is carried out by using the primary data collected from ten fish drying processors selected randomly from the fish drying yards of Puthiyapa coastal area of Kozhikode district in Kerala. The specific objectives were to assess the overall process of drying, seasonality, species used for drying, quantum of drying, etc along with the analysis of cost and earnings of the process. The study reveals the improper and unscientific conventional drying method followed at the study area which can cause serious health hazards. The study also suggest the need for developing fish drying facility which could augment income during fish surplus by imparting better utilities over time, form and space (Ref: Shyam S Salim, Ramees Rahman M, Nashad M. Economic Analysis of Fish Drying Units in Kozhikode, Kerala. *Discovery Nature*, 2016, 10(25), 1-8; Image: <http://www.windsorstar.com/your-edge/cms/binary/6190809.jpg>).

## **Economic Analysis of Fish Drying Units in Kozhikode, Kerala**

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