



# Using perforated jerry cans to improve fish quality

## Maintaining fish quality

Fish is packed with nutritional benefits that can keep the mind, body, and even the skin healthy. Fresh fish however, is highly perishable. Maintaining its quality means that fishers, processors and traders have to handle fish carefully with the right equipment during catching and transportation. Good quality fish attracts a high price, while low quality fish leads to losses.

## Factors that lower fish quality

Factors that lower the quality of fish include high moisture content, high ambient temperature, unhygienic and rough handling and delays between catching and processing. Perforated jerry cans are a cheap form of fish box that can be used to store and protect fish after it is caught and transfer fish from boats to processing areas easily and maintain the quality of fresh fish.

## Making and using perforated jerry cans

Perforated jerry cans can be easily made by sourcing empty containers previously used to pack non-poisonous contents e.g. cooking oil. Take a hot knife and make 1 cm triangular incisions in the sides and on the bottom. On the top, make a large hole for pouring fish in and out.

The jerry cans can now be used to hold fish while fishers are still on the water and to transport fish ashore after landing. When fish are packed in perforated jerry cans, the fish are protected from contamination and damage and excess water is drained off.

When the fishers reach the shore, perforated jerry cans are very handy for offloading. The fish are easily carried from the boat to the processing area. By using the same container from the boat to processing site, cross-contamination that could arise from using another container with unknown cleanliness is avoided.

## Due care and hygiene of the perforated jerry cans

After offloading fish, clean the perforated jerry cans thoroughly by scrubbing and rinsing with clean water. Then put them out to dry under the sun. Careful cleaning of the containers after every fishing trip is essential to avoid contaminating the next batch of fish.



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