

198.—THE WEIGHT OF FISH IN DIFFERENT CONDITIONS.*

From Aalesund we have received the following statement concerning the relation between fresh, salted, and dried fish. A hundred fish weighed as follows:

	Kilograms.
Round	385
Rough-dressed	275
Split	220
Brine-salted	180
As klip-fish	110

According to this statement 100 kilograms of split fish should yield 50 pounds of klip-fish, and 100 kilograms of salted should produce 61.1 kilograms of klip-fish, or, in other words, for each 100 kilograms of weight in the split condition, the fish loses in salting 18.2 kilograms, and in drying 31.8 kilograms. As will be seen from the annual report of the association, page 6, the Icelanders estimate 50 kilograms of klip-fish from 100 kilograms of round fish, and 66.7 kilograms of klip-fish from 100 kilograms of salted fish, which involved a loss of 25 kilograms during the salting and 25 kilograms during drying process. According to the experiment made in the United States, which is mentioned on pages 131 and 132, the loss there in salting was 27.3, while in drying, on the contrary, it was only 8.7. In our country we calculate on the average in dry salting a loss of 32 in the process of salting, and 34.7 in drying. The Aalesund fish lost as little in salting as 18.2 kilograms for the reason that they were brine-salted; † but their great excess of moisture would be removed later in drying and pressing, during which they lose 31.8 kilograms.

A chemical analysis of these fish, and information concerning their durability would have been interesting, because the Scotch, who also practice brine-salting, estimate only 39.3 kilograms of klip-fish to 100 kilograms of crude fish.

The readers of the *Tidskrift*, who may be in possession of trustworthy statements concerning the relative weights of fresh, salted, and dried fish, are earnestly requested kindly to furnish these to the editor. Information as to the kind of salt, the quantity used, the time during which fish have remained in salt, the appearance of the fish, the time it has lain in pickle, the amount of moisture and salt it contains (according to chemical analysis), the place where it was caught, and the statement as to whether it was worked over or not, and how long, will add to the value of the statement.

* From *Norsk Fiskeritidende*, Vol. III, No. 2, April, 1884, pp. 191, 192. Translated by TARLETON H. BEAN, M. D.

† See page— on the purchase of fish in salt.