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RESEARCH ARTICLE.....

Preparation of dried gold spotted anchovy (*Coilia dussumieri*)

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ABSTRACT..... A method of drying gold spotted anchovy (*Coilia dussumieri*) was developed. The physical characteristics and proximate composition of fresh fish and dried fish has been studied. The environmental parameters during the drying of fish was also been evaluated. It is highly rich in protein, which is very important for human consumption. Good market demand of packaging of dried gold spotted anchovy as compared to local dried product available in market.

KEY WORDS..... *Coilia dussumieri*, Gold spotted anchovy, Drying

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