

## Smoke flavourings and water vapour permeable bags for new fish smoking techniques

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Researchers of the Universitat Politècnica de València have developed a new technique based on the use of water vapour permeable bags for fish salting and smoking. This technique, which combines a "controlled salting" with the use of smoke flavourings and packaging, allows a better control of the amount of salt in the final product. Moreover, it results in better food safety as it minimises the risk of microbial contamination caused by handling the product.

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