

A method for producing dried fish, including fish cleaning operations, cleaning it of scales and innards, the implementation of the cuts on the side of the fish salting and drying in dryers or ovens or oven at a temperature of 100-120 ° C for 5-7 hours to availability, which is determined by the entry of fish of different shades of brown (from golden to dark brown) and brittleness, and surface drying and / or baking vstelyuyut layer of pre-rinsed with water straw 2-5 cm thick, which spread prepared for drying fish.