

Processing technologies of various ethnic fish products consumed in Asian countries: a review

Kapil Deb Nath^a, Deepayan Roy^b & Sankar Chandra Deka^{a,*}

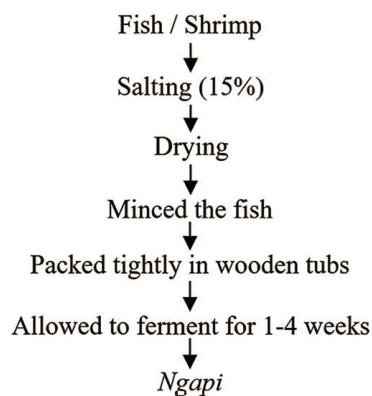
^aDepartment of Food Engineering and Technology, School of Engineering, Tezpur University, Assam, India

^bDepartment of Fisheries, Government of Tripura, India

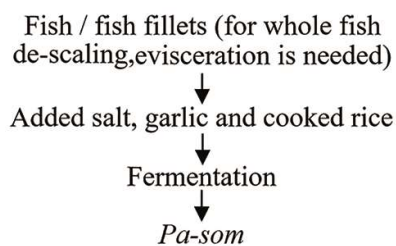
*E-mail: sankar@tezu.ernet.in

Received 10 January 2023; revised 30 November 2023; accepted 01 January 2024

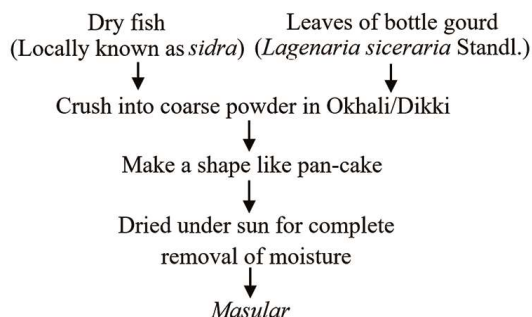
Supplementary Data



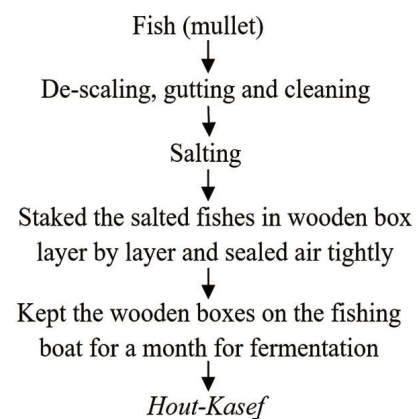
Supplementary Fig. S1 — Flowchart of preparation of *Ngapi*



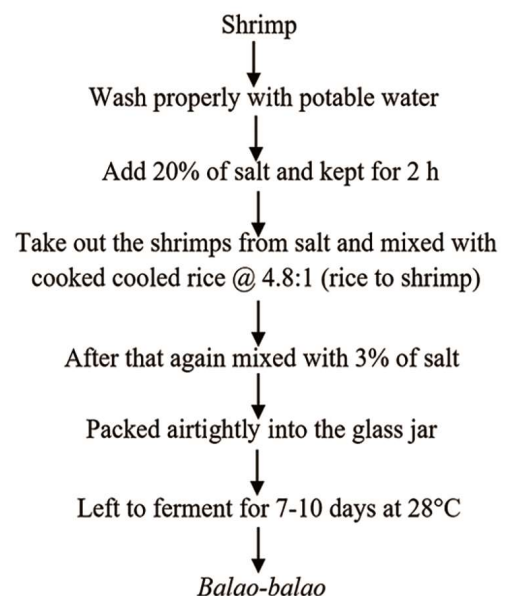
Supplementary Fig. S2 — Flowchart of preparation of *Pa-som*



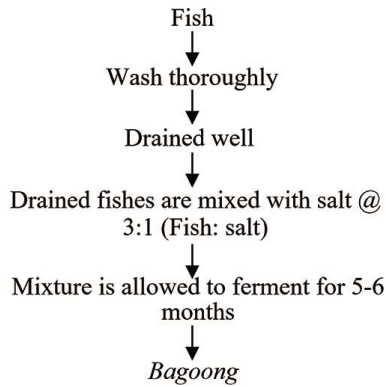
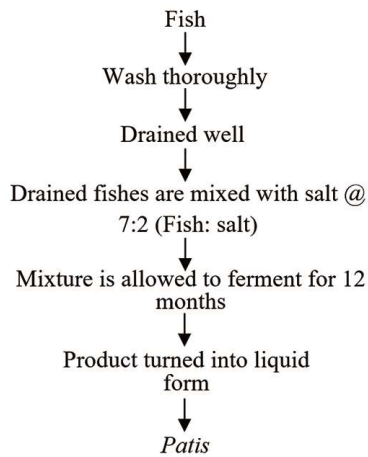
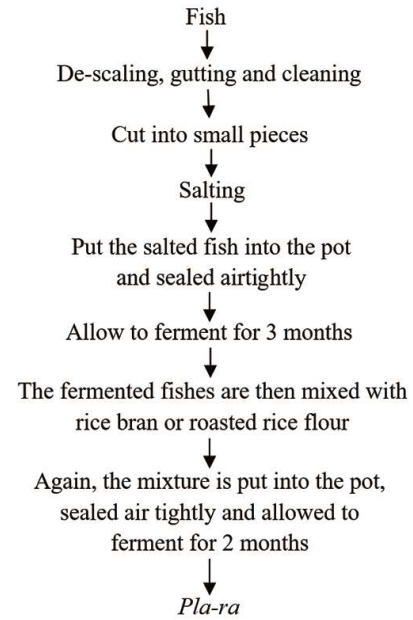
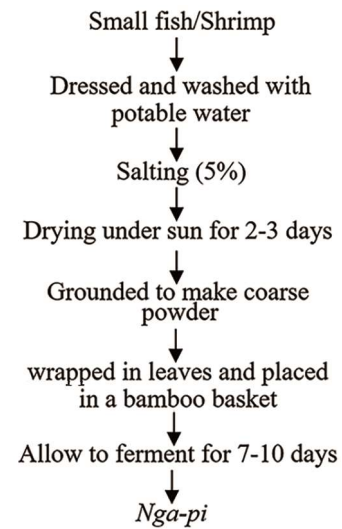
Supplementary Fig. S3 — Flowchart of preparation of *Masular*



Supplementary Fig. S4 — Flowchart of preparation of *Hout-Kasef*



Supplementary Fig. S5 — Flowchart of preparation of *Balao-balao*

Supplementary Fig. S6 — Flowchart of preparation of *Bagoong*Supplementary Fig. S7 — Flowchart of preparation of *Patis*Supplementary Fig. S8 — Flowchart of preparation of *Pla-ra*Supplementary Fig. S9 — Flowchart of preparation of *Nga-pi*