

# **Shark Fin**

# Shark fin are one of the most expensive fish products in the world

- Shark fin preparation are a delicacy among Chinese communities, east & south-east countries.
- Dried fins fetch around **US\$50-100/Kg**. Value of the fins depend upon nature, color, size, thickness, and content of fin rays or fin needles.

# Commercially important species of Shark

- *Sphyrna* spp. ( Hammer head Shark)
- *Isurus* spp. ( Mako Shark)
- *Prionace* spp. ( Blue Shark )
- *Alopias* spp ( Thresher Shark)
- *Carcharhinus* Spp. (White/ Black tipped Shark)
- *Carcharodon* Spp. (White Shark)
- *Scoliodon* Spp. (Sharp nosed/ Yellow dog Shark)
- *Galeocerdo* Spp. (Tiger Shark)
- *Rhinobactus* Spp. (Shovel nose / Guitar fish)

# **Shark resources of Indian coast**

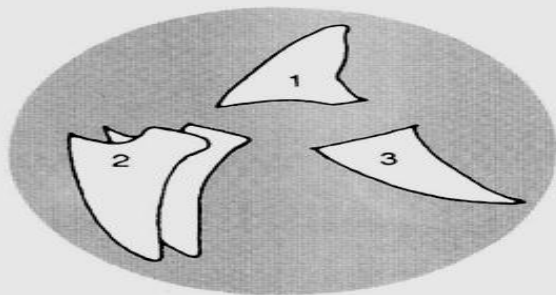
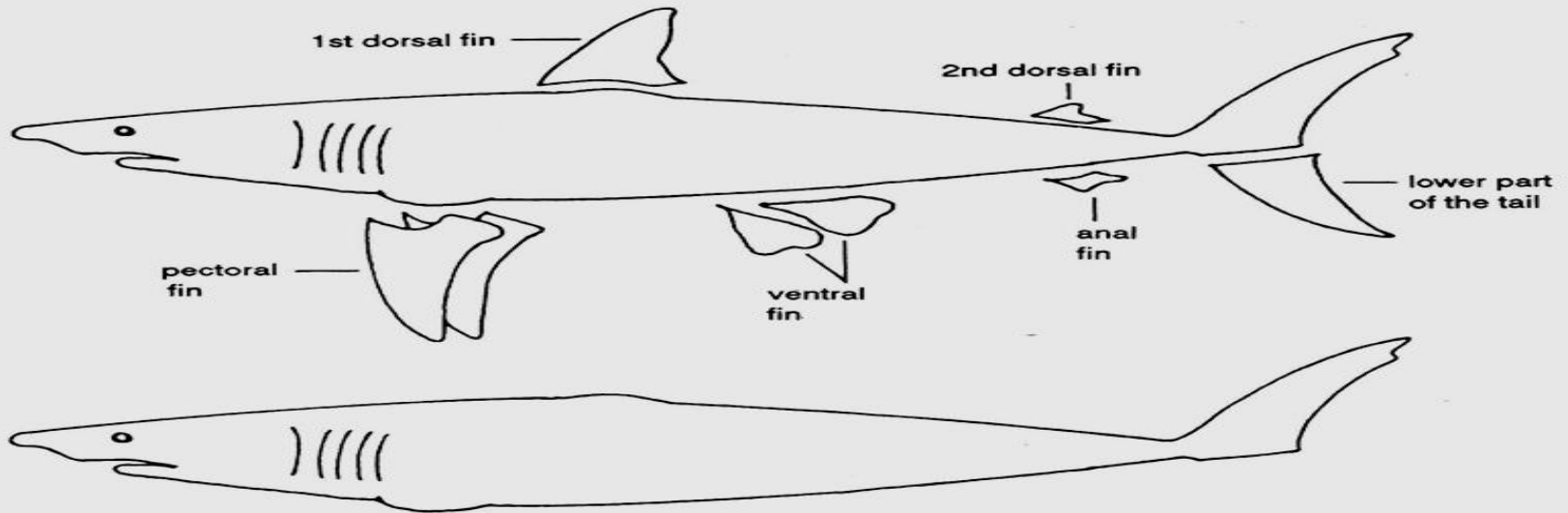
- All the major species of shark are available in the coasts of Andhra pradesh Gujarat, Konkan, Orissa, Tamilnadu, and Andaman & Nicobar Islands.

# Preservation of catch

- Freshly caught sharks should be kept under ice or frozen
- Fins are usually cut on board the fishing vessels and stored under salt, free of meat particles.
- Fins of larger sharks (4-5ft) are preferred in the form of fin sets
- Set of four fins of the same shark are preferred more than an assorted mixture.

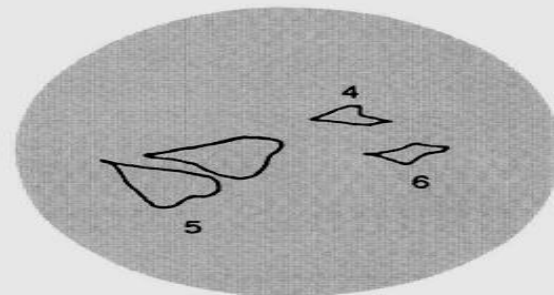
# Relative Commercial value of Shark fins

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### FIRST GRADE

1. 1st dorsal
2. pair of pectorals
3. lower lobe of the tail



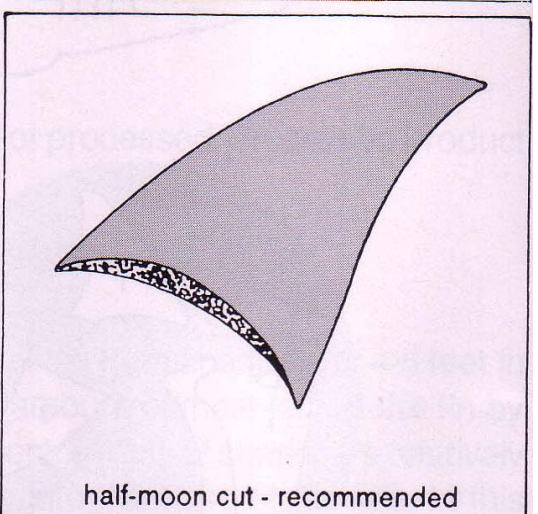
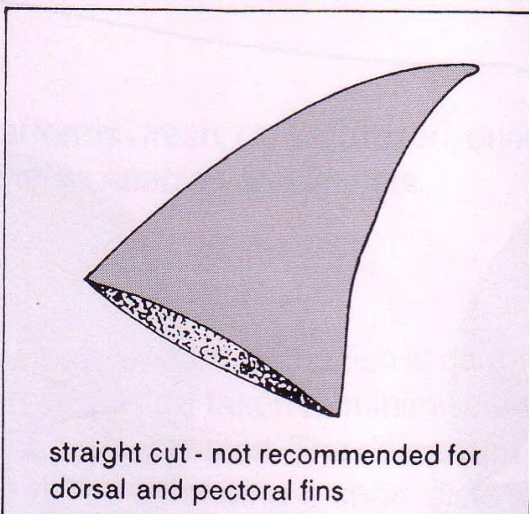
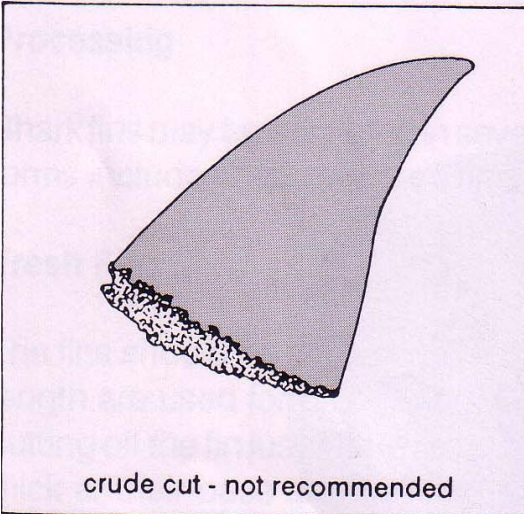
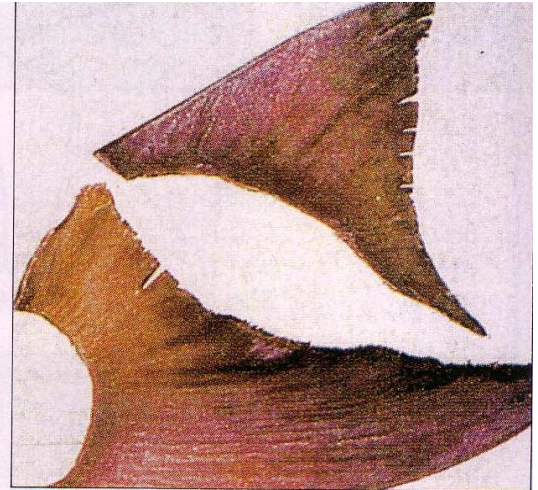
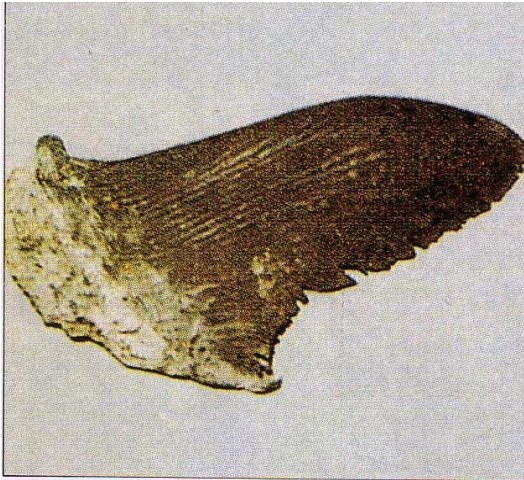
### LOWER GRADE

4. 2nd dorsal fin
5. pair of ventral fins
6. anal fin

# Fins with little / no commercial value

- The upper lobe of tail of all **Sharks**
- All fins of **Nurse shark** (*Ginglymostoma* spp)
- The pectoral fins of **Saw shark** (*Pristiophorous* spp)

# Methods of cutting fins





# Components of Shark fin

a) components of a shark fin

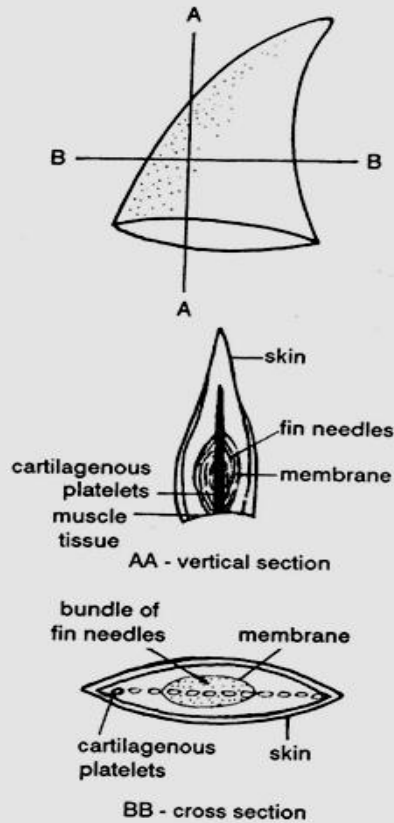
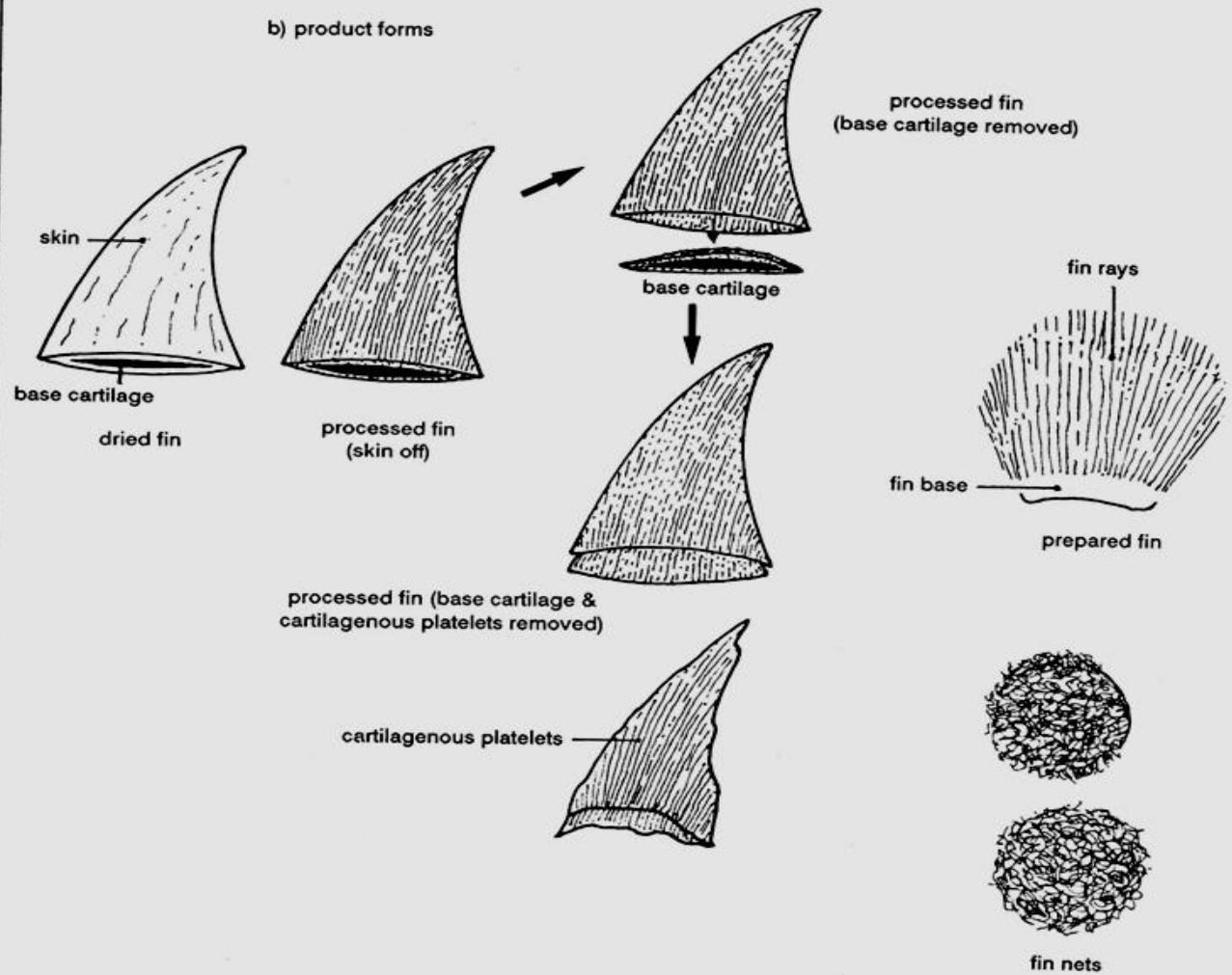


Fig. 5

b) product forms



# Cutting and Grading of fins

- In present day exports fins are graded ,based on
- Color B/W
- Moisture content- 15%
- Size
- Bulk trade. 50% pectoral, 25% dorsal, 25%caudal

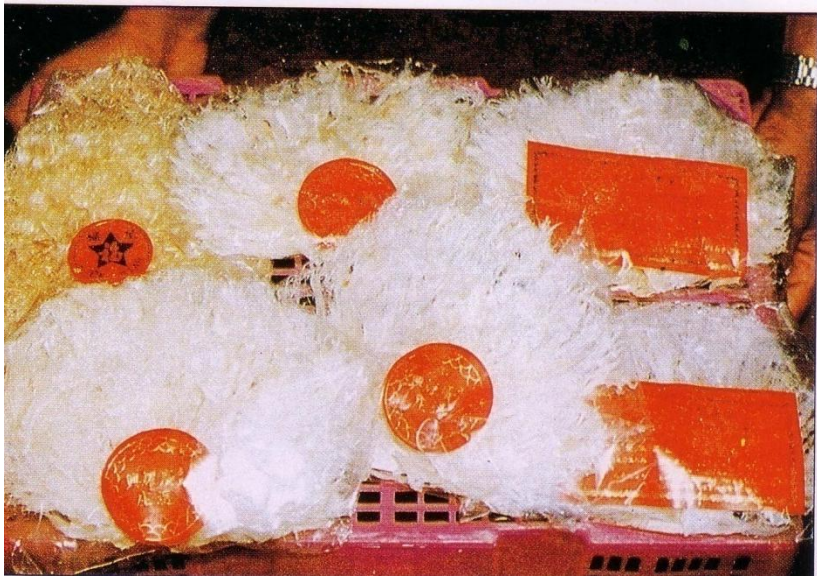
# Size grading of Shark fins

- Extra large > 40cms
- Large 30-40cms
- Medium 20-30cms
- Small 10-20cms
- Very small 4-20cms
- Mixed /Assorted Ventral and anal fins
- Size of a fin is measured as the distance between the center of the base and the tip of the fin

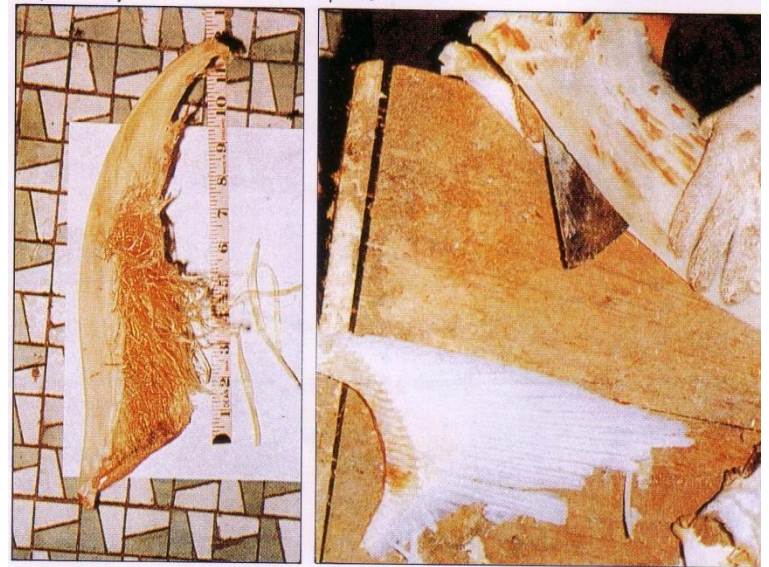
# Composition of fins

- Cartilaginous tissue and soft collagen /elastin fibres

**Dried fin nets**

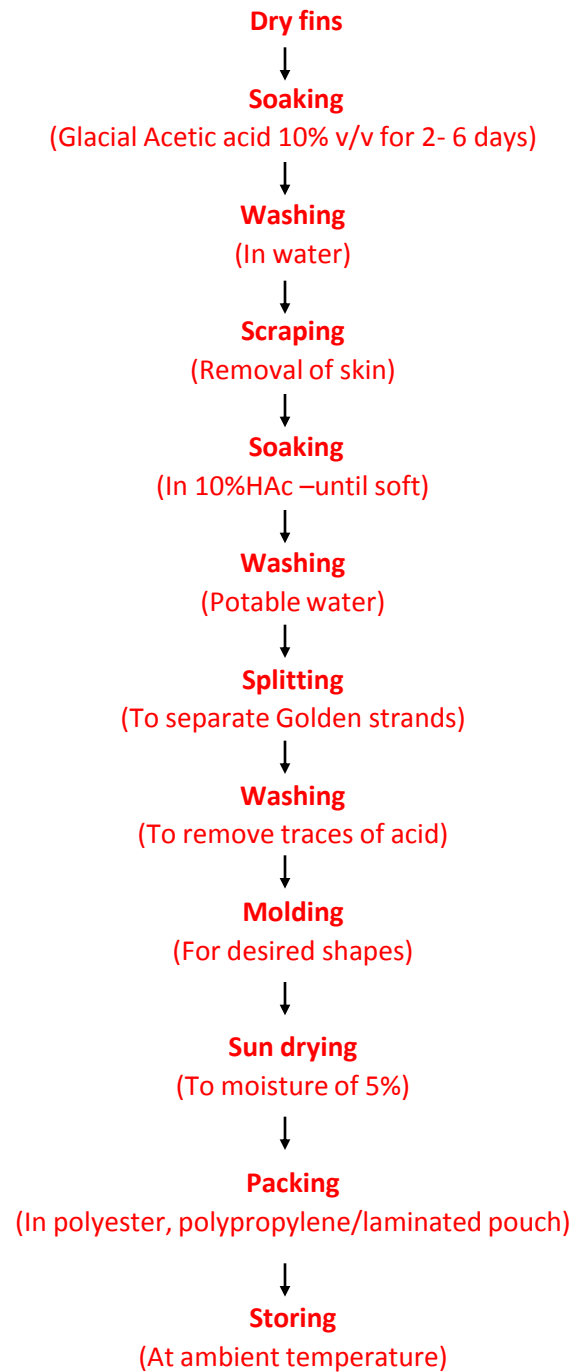


**Fin with outer layers removed & fin split open**



# Drying of shark fins

- Fins are **sun dried** on trays or mats ,or hung from a line .It should be turned over periodically to facilitate drying and to prevent scorching and curling. Fins are also **mechanically dried** at 40-45°C
- Avoid contamination by sand ,vermin ,insects, and deposition of dew overnight.
- For a satisfactorily dried product it takes 7-14 days, with a moisture content of **10-15 %**
- CODEX Standards –**not to exceed 18%**



# Packaging and storing

- As, per the requirements of the buyer ,it is packed in cartons wooden crates,gunny sacks(**preferred**)
- Valuable grades                                    25kg packs
- Mixed /lower grade                                50kg packs
- Storing is at ambient temperature

# Types of packing

- Graded fins



- Assorted fins





# Common **defects** in Dried shark fins

<b>Blemishes</b>	By bad handling and delay in removing the fins
<b>Defective cuts</b>	Excess residual Flesh on the fins or crude cuts
<b>Burns</b>	Deep hard furrows caused by prolonged exposure to the sun or improper mechanical drying
<b>Curling</b>	Uneven ,Non uniform drying
<b>Insects</b>	Attack of dried fins with mites

# Shark fin delicacy

**Shark fin with white sauce**



**Soaked fin nets**



**Packs of fin nets**

