

## **THE USE OF REFRIGERATED SEAWATER SYSTEM ON BOARD FISHING VESSEL**

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### **ABSTRACT**

All species of fish, when properly chilled will stay fresh for longer periods than those that are not preserved in any way. The use of chilling techniques effectively prolongs the length of time available for fishing trips and makes it possible to increase the catch with economics benefits for the vessel and crew. Products brought to the market in well preserved condition will generally have higher prices. The most common means of chilling is by the use of ice. Other means are chilled water, ice slurries and refrigerated seawater(RSW). Although ice can preserve fish for some time, it is still a relatively short term means of preservation when compared to freezing, canning, salting or drying for instance. The use of ice for preserving fish and fishery product has proved to be an effective handling method on board fishing vessel. However, packing fish in ice on board small fishing vessels is a labour-intensive task and other methods have been introduced to reduce the time and labour required. Among these, the most widely used are RSW. RSW is labour saving and acceptable chilling method but required on board mechanical refrigeration systems. Although initial cost for installing RSW system quite relatively high but over the year the fishermen will get their return. In Malaysia, the use of RSW system on board fishing vessel is still low especially fishing vessel in the east coast region of Peninsular. Department of Fisheries Malaysia is still promoting the use of this system so that post harvest loses for the fish can be reduced.

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