

Table 1 Proximate composition of *C. gariepinus* after 24 hours smoking and at the end of the experiment (18 weeks)

Treatment	After 24 hours					18 weeks				
	Moisture content (%)	Crude protein (%)	Crude fat (%)	Crude fibre (%)	Ash content (%)	Moisture content (%)	Crude protein (%)	Crude fat (%)	Crude fibre (%)	Ash content (%)
Control	7.05±0.01b	69.16±0.00a	8.81±0.04c	0.91±0.01c	13.19±0.00e	12.82±0.00e	55.79±0.00a	13.17±0.02e	0.34±0.00a	11.35±0.05a
E2	6.40±0.00a	72.10±0.02d	8.19±0.01b	0.77±0.00b	11.25±0.02a	10.60±0.02c	58.39±0.00b	12.70±0.00d	0.51±0.00b	15.62±0.02b
E3	7.58±0.03d	70.64±0.02b	8.23±0.01b	0.67±0.03a	12.14±0.01c	10.11±0.01b	59.21±0.02c	11.88±0.01c	0.35±0.02a	16.77±0.00c
E4	7.41±0.01c	70.62±0.01b	7.34±0.00a	0.89±0.04c	12.68±0.00d	9.59±0.01a	61.93±0.03d	10.76±0.03b	0.58±0.02b	17.07±0.00d
E5	8.43±0.05e	71.51±0.00c	7.22±0.02a	0.93±0.05c	11.72±0.00b	11.15±0.00d	63.24±0.01e	9.22±0.00a	0.85±0.01c	17.62±0.02e

Note: Keys: E₁= smoked fish without spice (control) E₂=smoked fish with 5% spice; E₃= smoked fish with 10% spice; E₄=smoked fish with 15% spice and E₅=smoked fish with 20% spice