

Table 2 Biochemical composition and microbial analysis of smoked *C. gariepinus* with different concentration of preservatives

Duration	Parameter	Control	E2	E3	E4	E5
After 24 h	PV	2.39±0.01d	2.24±0.00c	2.18±0.02bc	2.10±0.00ab	2.05±0.01a
	TBA	0.39±0.00d	0.34±0.02c	0.29±0.01b	0.26±0.01b	0.20±0.00a
	FFA	7.27±0.03d	5.94±0.02c	5.00±0.01b	4.61±0.01ab	3.89±0.00a
	TVB	6.16±0.01e	5.75±0.00d	5.40±0.00c	5.18±0.03b	4.57±0.00a
6 weeks	PV	4.31±0.00e	4.13±0.00d	3.99±0.02c	3.88±0.01b	3.58±0.03a
	TBA	0.62±0.01d	0.58±0.02cd	0.51±0.00c	0.39±0.01b	0.31±0.00a
	FFA	8.93±0.00e	5.35±0.01d	4.84±0.01c	3.59±0.02b	2.44±0.02a
	TVB	12.65±0.00e	8.82±0.00d	7.62±0.02c	6.29±0.01b	5.09±0.002a
12 weeks	PV	13.35±0.02e	9.38±0.03d	7.21±0.00c	5.96±0.01b	4.13±0.00a
	TBA	2.25±0.00e	1.45±0.00d	0.86±0.01c	0.64±0.01b	0.44±0.01a
	FFA	14.86±0.00e	11.90±0.01d	7.68±0.01c	5.40±0.00b	4.80±0.00a
	TVB	21.33±0.00e	15.26±0.02d	11.50±0.02c	8.46±0.03b	6.29±0.03a
18 weeks	PV	32.00±0.00e	23.85±0.00d	18.95±0.01c	13.09±0.02b	10.91±0.02a
	TBA	3.15±0.01e	2.03±0.00d	1.77±0.01c	1.09±0.01b	0.95±0.02a
	FFA	28.85±0.00e	19.92±0.00d	13.50±0.02c	9.91±0.03b	6.19±0.02a
	TVB	44.14±0.00e	32.22±0.01d	19.88±0.01c	15.35±0.02b	12.91±0.00a

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. Peroxide value (PV), Thiobarbituric acid (TBA mg/kg); Free fatty acid (FFA mgKoH/g) and Total Volatile Base (TVB mg/100g)