

Table 2 Proximate composition of freshly smoked fish samples

Types of fish	Moisture %	Protein %	Fat %	Crude fibre %	Ash %	Carbohydrate %
Silver catfish	11.86 <sub>a</sub>	54.80 <sub>a</sub>	19.32 <sub>e</sub>	2.04 <sub>a</sub>	1.34 <sub>b</sub>	10.64 <sub>b</sub>
Spotted tilapia	12.51 <sub>ab</sub>	59.35 <sub>a</sub>	13.39 <sub>ab</sub>	2.91 <sub>b</sub>	1.52 <sub>c</sub>	10.32 <sub>b</sub>
Bonga shad	13.37 <sub>bc</sub>	56.18 <sub>a</sub>	18.09 <sub>d</sub>	2.91 <sub>b</sub>	1.46 <sub>bc</sub>	7.99 <sub>a</sub>
Nig. tongue sole	13.41 <sub>bc</sub>	57.11 <sub>a</sub>	12.83 <sub>a</sub>	2.31 <sub>ab</sub>	1.13 <sub>ab</sub>	13.21 <sub>d</sub>
G. barracuda	12.56 <sub>ab</sub>	58.63 <sub>a</sub>	14.16 <sub>bc</sub>	1.87 <sub>a</sub>	1.12 <sub>a</sub>	11.66 <sub>c</sub>

Note: Data are means of 3 replicates; Data with the same subscript are not significantly different at (p<0.05)