

6. Dry the fish under the sun for the first 3-4 hours in the morning and then air dry in the place where good breeze can blow across them. Do this for two days.



The fish should be turned every hour to have a uniform rate of drying as much as possible.



7. Pack the finished product using the desired packing material.



Salted dried fish can cost Php 400.00 per kilogram.



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# Production of **Tila Ding** *Tilapiang Daing*





# Introducing TilaDing

Not your ordinary *daing*



Filipinos love dried fish or *daing*. Nutritious and easy to prepare, *daing* is perfect not just for breakfast but also lunch and dinner.

CLSU, through its Freshwater Aquaculture Center and College of Fisheries, has come up with its own version of *daing* called *TilaDing*, short for tilapia *na daing*. It is sundried tilapia that tastes like a real *daing*. It uses truly fresh tilapia and contains just the right amount of salt. It is prepared following a strict quality product procedure.

Tilapia is widely available in the local market and the procedure is simple and easy. Even you can make your own *TilaDing*. Try these steps.

## Materials Needed



Tilapia



Salt



Dryer



Tray

## Steps in Making TilaDing

1. Wash the fish then remove the scales and fins.



2. Split through the base of the dorsal fin to *daing* form.



3. Remove the internal organs. Wash and drain.



4. Soak the fish in 20% brine solution for 30-60 minutes depending on the size.



5. Remove the fish from the solution. Drain and dry under the sun.

