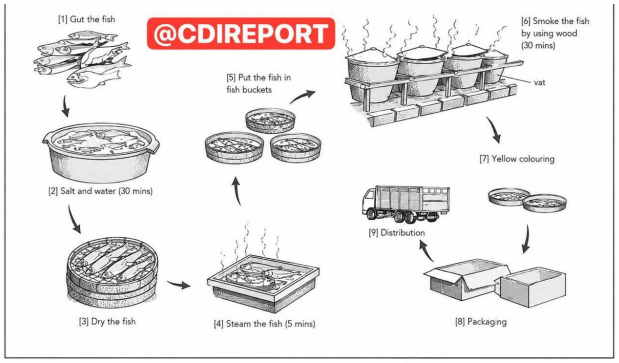
The diagram below shows the process of smoking fish in a small scale.



Introduction:
The image demonstrates the process whereby smoked fish is produced in a small scale.

Overview: 9 steps
Grouping: preparation stage, cooking, smoking and coloring (last touches) and packaging/distribution.

Special machinery and equipment NO: basic equipment and human labour.

Generally speaking, the process of smoking fish involves 4 main stages: it starts with the initial prepation, moving through cooking, then smoking and coloring, and eventually packaging and distribution. The process includes the use of only basic equipment and human labor rather than special machinery.

Main body 1: Preparation and cooking.
It all begins with gutting the fish, which is done manually. Then it is left in a mixture of salt and water for under 30 minutes, after which drying the fish takes place. In the subsequent stage, fish is steamed over 5 minutes before being put in fish buckets.

Main body 2: Smoking, coloring, packagin, distribution.
Afterwards, fish buckets are placed inside of a vat and smoked by using wood over a course of 30 minutes, once this stage is complete, smoked fish is colored yellow.The finishing stages happen when the ready product is packaged and distributed for consumption.

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