

USAID supported the development of the Ahotor oven for fish processors to improve fish smoking practices. Fish processing is the primary economic activity for women living in and around the coastal and lake areas of Ghana.

The AHOTOR OVEN

The Ahotor oven is an important improvement on traditional fish smoking methods in Ghana such as the Chorkor oven. It is safer to use and produces far less smoke, benefiting fish processing workers and improving health and well-being across Ghana's fishing communities.

32% more fuel efficient



Generates less pollution

Produces better tasting

fish with an attractive

color and texture

DUIL

Users of the technology recorded no burns and less irritation of the eye during the operation





The Chorkor oven and other traditional smoking methods expose processors to hazards such as respiratory issues from smoke inhalation that contains high levels of polycyclic aromatic hydrocarbons (PAHs). Since PAHs are known carcinogens, reducing direct exposure to fish processors, and indirect exposure to children and others in communities where fish are processed, is a major priority for communities.

PROCESSING HAZARDS SUCH AS:



Burns



Eye damage

Respiratory issues from inhalation of smoke that contains high levels of PAHs



Smoking and drying techniques of the traditional fish smoking ovens (Chorkor oven) have limitations