

processing will guide to enhance fish value chains, minimize deterioration damages of smoked fish and provide supplementary business opportunities for investors as well as refining the freight worth of smoked-dried African catfish. Results from this work have shown that catfish, (*C. gariepinus*) preserved with sweet orange rinds/peels extract is a good quality (in terms of appearance, taste, and overall acceptability) product, which can be improved upon with further studies.

Compliance with Ethical Standards

Authors' Contributions

VFA: Conceptualization, Supervision, Data curation, Formal analysis, Writing – review & editing

NIS: Investigation, Methodology, Formal analysis, Writing – original draft.

All authors read and approved the final manuscript.

Conflict of Interest

The authors declare that there is no conflict of interest.

Ethical Approval

For this type of study, formal consent is not required.

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Not applicable.

Data Availability

The data that support the findings of this study are available from the corresponding author on request.

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