

Table 1 Proximate composition of fresh *Rhamphochromis* fish fillets processed with different methods

Processing method	Nutrient				
	Moisture (%)	Protein (%)	Fat (%)	Ash (%)	Energy (kJ/g)
Unprocessed fillets	60.77 ±2.73 ^a	47.65 ±0.17 ^c	33.63 ±0.07 ^a	12.46 ±0.04 ^c	25.21 ±0.01 ^a
Sundried	10.45 ±0.82 ^e	53.68 ±0.79 ^a	27.25 ±0.02 ^b	5.54 ±0.61 ^e	24.00 ±0.05 ^b
Sundried smoked	8.56 ±0.51 ^f	51.40 ±0.04 ^b	17.83 ±0.03 ^d	6.59 ±0.03 ^d	22.76 ±0.05 ^c
Smoked	11.93 ±0.46 ^d	45.17 ±0.05 ^d	20.51 ±0.02 ^c	5.03 ±0.03 ^f	22.25 ±0.14 ^d
Salted sundried	24.47 ±0.16 ^c	34.99 ±0.12 ^e	11.09 ±0.05 ^{ef}	18.83 ±0.12 ^a	17.20 ±0.12 ^e
Salted smoked	28.99 ±0.02 ^b	32.53 ±0.17 ^f	11.52 ±0.03 ^{ef}	16.99 ±0.11 ^b	16.31 ±0.02 ^f

Means with the same superscript in a column are significantly not different (P>0.05)