

Table 2 Proximate composition of the smoked catfish treated with bio-preservatives

Parameters (%)	T ₁ (Control)	T ₂ (Moringa)	T ₃ (Ginger)	T ₄ (Moringa & Ginger)
Moisture	7.90±1.21 ^a	5.43±0.03 ^c	6.18±0.28 ^b	4.84±0.13 ^d
Protein	59.59±1.58 ^d	63.10±0.50 ^b	61.74±0.38 ^c	66.18±0.88 ^a
Ash	8.55±0.10 ^b	8.89±0.06 ^a	8.32±0.24 ^c	8.36±0.34 ^c
Fibre	1.21±0.01 ^d	1.43±0.14 ^b	1.36±0.12 ^c	1.53±0.15 ^a
Fat	10.92±0.13 ^a	9.22±0.03 ^c	10.50±0.05 ^b	9.05±0.24 ^c
Carbohydrate	11.64±0.32 ^b	11.67±0.56 ^b	11.87±0.79 ^a	10.01±1.44 ^c

Note: ^{a-d} means with different superscript along row are significantly different (p<0.05)