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Low salted dry fish production and value addition to dry fish by incorporating herbal salt extracted from *Halosarcia indica* (willd.) Paul G.Wilson

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*Halosarcia indic*a (willd.) Paul G.Wilson is an underutilized, freely available, medicinal herb widely distributed in coastal areas of different parts of the world. Even though this plant has been reported in many countries, information on phytochemical content and their sustainable utilization is lacking. On the other hand, the high salt content of dry fish has been identified as a one of the leading causes for cardiovascular disease. Therefore, in the present study attempts were made to investigate the possibilities of utilization of sodium and phytochemical rich extract of *Halosarcia indica*, for low salted dry fish production, as a value addition to the dry fish industry. Low salted dry fish production was carried out using *Oreochromis mossambicus* at four different salt concentrations (0%, 5%, 10%, and 15%) of normal and herbal salt. Fish was dried in an oven at 60-70 ^{o}C for 14 hours. A series of chemical parameters (salinity, pH, water activity (aW) and moisture content), physical parameters (Microbial analysis of Aerobic Plate Count (APC), yeast and mold count), and functional properties (total phenolic content, total flavonoid acid and antioxidant capacity) and sensory attributes of experimentally prepared dried fish were determined. The dried fishpreparedwith herbal salt with the concentrations of 10% and 15% showed the lowest microbial count, higher physical, chemical, biological properties andconsumer preference. Therefore, herbal salt extracted from *Halosarcia indica* can be suggested to produce low salted dry fish, which provides several health benefits.

Keywords:*Halosarcia indica,Oreochromis mossambicus,*dried fish, Herbal salt.

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