

FOOD WASTE

TANNED FISH SKIN



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RENEWABLE - COMPOSTABLE
MADE OF BY-PRODUCT OR WASTE



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INGREDIENTS & TOOLS:

- 1 fresh uncooked salmon skin
- denatured alcohol 96% - 200 ml
- glycerine - 200 ml
- dish washing soap - 1 tsp

Tools: wooden board, nails, hammer, large jar with lid, blunt scraping tool to remove scales

THIS IS A VARIATION ON:

Heritage Kit Curriculum, by Chugachmiut Heritage Preservation, Anchorage, Alaska USA

No changes made

MAKING PROCEDURE:

- Scrape all the fish meat, scales and slime off the skins
- Wash in cold soapy water, rinse
- Put in jar, add glycerine and alcohol. Shake vigorously
- Tan for min. 3 days, shake vigorously every few hours
- Nail the skin to wooden board and leave to dry in the shade

Fish skins are considered a waste product, try to get them as such. Tanning liquid can be used multiple times. Suitable for home composting.