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Nile perch (Lates niloticus): The promising white meat of the world

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Nile perch (*Lates niloticus*) is the largest freshwater fish in the world and maximum weight and length so far reported is 200 kg and 2 meter respectively. This fish is native to Africa particularly east and west African water bodies of major rivers and lakes including Nile in Uganda, Turkana, Chamo and Abaya lakes and rivers in Ethiopia. The fish zones especially in Lake Victoria countries are well developed at industry level and exported in the international market (EU, US, Australia, Japan, Israel and other countries) respectively. But if not well handled and processed Nile perch is highly susceptible to microorganisms' especially food safety and hygiene issues including coliform bacteria loads, parasites, and others. The global distribution, high demand in the global fish market, high quantity of white meat/flesh with no bone make the fish wanted fish in the world. So improving research especially in the processing, postharvest loss reduction, value addition, fishing gears, aquaculture production of this species and accustoming of the Nile perch eggs for human food should be investigated for better utilization of the species. Hence this paper gives some important scenery about Nile perch for better development of the resources.

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