

Fish Processing And Preservation Technology Vol 4

This book seeks to address the challenges facing the international seafood industry via a two pronged approach: by offering the latest information on established technologies and introducing new ideas and technologies. An introductory chapter sets the tone for the book by presenting the background against which fish processing will exist in the near future. Chapter two looks at the environmental and sustainability issues relating to conventional fish processing, including processing efficiency and better use of the outputs currently considered wastes. The impact of mechanisation and computerisation on environmental sustainability is also addressed. Subsequent chapters examine the latest developments in established fish processing technologies such as canning, curing, freezing and chilling, with an emphasis on the environmental aspects of packaging and the process itself. In addition, quality and processing parameters for specific species, including new species, are described. The second part of the book gives authors the opportunity to introduce the potential technologies and applications of the future to a wider audience. These include fermented products and their acceptance by a wider audience; the utilisation of fish processing by-products as aquaculture feeds; and the use of by-products for bioactive compounds in biomedical, nutraceutical, cosmetic and other applications.

Shellfish is a broad term that covers various aquatic mollusks, crustaceans and echinoderms that are used as food. They have economic and ecological importance and have been consumed as food for centuries. Shellfish provide high quality protein with all the dietary amino acids essential for maintenance and growth of the human body. Shellfish are a

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major component of global seafood production, with shellfish aquaculture rapidly growing in recent years. There are many different processing methods used across the world. Shellfish are very perishable foods and must be preserved just after catching or harvesting. This makes the preservation of seafood a critical issue in terms of quality and human health. To date there have been a number of books on seafood processing and preservation, but all of them have been mostly focused on fish. Shellfish Processing and Preservation is the first reference work to focus specifically on shellfish, providing comprehensive coverage of the production methods, biological makeups and preservation methods of all major shellfish species. Individual sections focus on crustaceans such as shrimps and prawns, crabs and lobsters plus molluscans including mussels, scallops and oysters. Cephalopods such as squid and octopus are also covered in depth. For each species processing and preservation methods such as chilling, freezing, canning and curing are examined, plus the important safety aspects specific to each shellfish type. Shellfish Processing and Preservation is an essential publication for any researchers or industry professionals in search of a singular and up-to-date source for the processing and preservation of shellfish.

India is endowed with the largest livestock population in the world. Livestock and poultry in Indian tropical and sub tropics play a critical role in agriculture economy by providing milk, meat, eggs etc and provide flexible reserves during period of economic stress and buffer against crop failure. Mutton and Chicken is an important livestock product which in its widest sense includes all those parts of the animals that are used as the food by the man. So, with increase in population there is also an increasing consumer demand for food products that are low in fat, salt and cholesterol at local, national and international levels. Food manufacturers need to be able to

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produce meat, poultry and fish products which are considered to be healthy and that can meet the consumer demands. Meat industry, although is a very developing stage in India, is the top food industry in the world. Processed meat products are poised for continuous growth in the country. Poultry is one of the fastest growing segments of the agricultural sector. The main aim of this book is to provide complete guide on meat, fish and poultry processing. Owing to the wide variety of products and type of processes and treatments (curing, dry curing, fermentation, cooking smoking etc), this products need particular analytical methodologies for proper consumption. It examines the nutritional principles behind the drive for reductions in fat, salt and cholesterol in our diet, and illustrates formulations and procedures utilized to produce such products. The reader would get to explore brief discussion regarding the Indian meat industry followed by the next chapter which includes structure, composition and nutritive value of meat tissues, postmortem changes and some meat quality parameters are also added in the preceding chapters. It also discuss about meat cutting and packaging, processing of meat and meat products, microbial and other deteriorative changes in meat and their identification, chemical composition and nutritive value of poultry meat, pre slaughter handling, transport and dressing of poultry, fish products, freezing fish fillets, miscellaneous fish dishes, spreads, salads, loaves fish spreads for appetizers, sandwiches, shellfish and miscellaneous marine products, meat removal and pre freezing treatment, packing and freezing, classes and sizes of fresh and frozen oysters, freezing whole raw lobsters etc. The book contains manufacturing processes of various meat, chicken and fish products in much illustrative manner. Special content on machinery equipment photographs along with supplier details has also been included. It is anticipated that, it turns out to be

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a resourceful book for entrepreneurs, technocrats, food technologists and others linked with this industry; as this would be an invaluable reference source for meat, poultry and fish processors, and food industry personnel involved in the development and marketing of new products.

This volume in the Food Preservation Technology Series presents the latest developments in the application of two solid-liquid operations, Osmotic Dehydration (OD) and Vacuum Impregnation (VI), to the food industry. An international group of experts report on the improvement of osmotic processes at atmospheric pressure for fruits and vegetables, cu

As with the first edition this book includes chapters on established fish processes and new processes and allied issues. The first five chapters cover fish biochemistry affecting processing, curing, surimi and fish mince, chilling and freezing and canning. These established processes can still show innovations and improved theory although their mature status precludes major leaps in knowledge and technology. The four chapters concerned with new areas relevant to fish processing are directed at the increasing globalisation of the fish processing industry and the demands, from legislation and the consumer, for better quality, safer products. One chapter reviews the methods available to identify fish species in raw and processed products. The increased demand for fish products and the reduced catch of commercially-important species has lead to adulteration or substitution of these species with cheaper species. The ability to detect these practices has been based on some elegant analytical techniques in electrophoresis.

The book throws light on various aspects of fish, its processing and preservation methods. Note: T&F does not sell or distribute the hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka.

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The processing and supply of fish products is a huge global business. Like other sectors of the food industry it depends on providing products which are both safe and which meet consumers' increasingly demanding requirements for quality. With its distinguished editor and international team of contributors, *Safety and quality issues in fish processing* addresses these two central questions. Part one looks at ways of ensuring safe products. There are 3 chapters on the key issue of applying HACCP systems in an increasingly international supply chain. These are complemented by chapters on identifying and controlling key hazards from pathogens and allergens to heavy metals, parasites and toxins. Part two contains a range of contributions analysing various aspects of fish quality. Two introductory chapters consider how concepts such as quality, freshness and shelf-life may be defined. This chapter provides a context for chapters on modelling and predicting shelf-life, key enzymatic influences on postmortem fish colour, flavour and texture, and the impact of lipid oxidation on shelf-life. Part three of the book looks at ways of improving quality through the supply chain. An initial chapter sets the scene by looking at ways of creating an integrated quality chain. There are then a series of chapters on key processing and preservation technologies ranging from traditional fish drying to high pressure processing. These are followed by a discussion of methods of storage, particularly in maintaining the quality of frozen fish. Two final chapters complete the book by looking at fish byproducts and the issue of species identification in processed seafood. As authoritative as it is comprehensive, *Safety and quality issues in fish processing* is a standard work on defining, measuring and improving the safety and quality of fish products. Addresses how to provide fish products which are safe and also meet consumers' increasingly demanding requirements for quality Examines

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ways of ensuring safe products, from the application of HACCP systems in an international supply chain to the identification and control of hazards from pathogens, allergens, heavy metals, parasites and toxins. Outlines how to identify and control hazards, from pathogens and allergens to heavy metals, parasites and toxins.

The Handbook of Research on Food Processing and Preservation Technologies covers a vast abundance of information on various design, development, and applications of novel and innovative strategies for food processing and preservation. The roles and applications of minimal processing techniques (such as ozone treatment, vacuum drying, osmotic dehydration, dense phase carbon dioxide treatment, pulsed electric field, and high-pressure assisted freezing) are discussed, along with a wide range of applications. The handbook also explores some exciting computer-aided techniques emerging in the food processing sector, such as robotics, radio frequency identification (RFID), three-dimensional food printing, artificial intelligence, etc. Some emphasis has also been given on nondestructive quality evaluation techniques (such as image processing, terahertz spectroscopy imaging technique, near infrared, Fourier transform infrared spectroscopy technique, etc.) for food quality and safety evaluation. The significant roles of food properties in the design of specific foods and edible films have been elucidated as well. Volume 5: Emerging Techniques for Food Processing, Quality, and Safety Assurance discusses various emerging techniques for food preservation, formulation, and nondestructive quality evaluation techniques. Each chapter covers major aspects pertaining to principles, design, and applications of various food processing methods, such as low temperature-based-ultrasonic drying of foods, hypobaric processing of foods, viability of high-pressure technology, application of pulsed

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electric fields in food preservation, green nanotechnology for food processing and preservation, advanced methods of encapsulation, basics and methods of food authentication, imaging techniques for quality inspection of spices and nuts, FTIR coupled with chemometrics for food quality and safety, and the use of robotic engineering for quality and safety.

Other volumes in the 5-volume set include: Volume 1: Nonthermal and Innovative Food Processing Methods Volume 2: Nonthermal Food Preservation and Novel Processing Strategies Volume 3: Computer-Aided Food Processing and Quality Evaluation Techniques Volume 4: Design and Development of Specific Foods, Packaging Systems, and Food Safety Together with the other volumes in the set, the Handbook of Research on Food Processing and Preservation Technologies will be a valuable resource for researchers, scientists, students, growers, traders, processors, industries, and others.

Part of the new IFST Advances in Food Science Series, Seafood Processing: Technology, Quality and Safety covers the whole range of current processes which are applied to seafood, as well as quality and safety aspects. The first part of the book ('Processing Technologies') covers primary processing, heating, chilling, freezing, irradiation, traditional preservation methods (salting, drying, smoking, fermentation, etc), frozen surimi and packaging. The subjects of waste management and sustainability issues of fish processing are also covered. In the second part ('Quality and Safety Issues'), quality and safety analysis, fish and seafood authenticity and risk assessment are included.

This volume presents a wide range of new approaches aimed at improving the safety and quality of food products and agricultural commodities. Each chapter provides in-depth information on new and emerging food preservation techniques including those relating to decontamination, drying

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and dehydration, packaging innovations and the use of botanicals as natural preservatives for fresh animal and plant products. The 28 chapters, contributed by an international team of experienced researchers, are presented in five sections, covering: Novel decontamination techniques Novel preservation techniques Active and atmospheric packaging Food packaging Mathematical modelling of food preservation processes Natural preservatives This title will be of great interest to food scientists and engineers based in food manufacturing and in research establishments. It will also be useful to advanced students of food science and technology. Hurdle Technologies: Combination Treatments for Food Stability, Safety and Quality is the first work on hurdle technology in which all aspects, the possibilities and limitations of hurdle technology, are comprehensively outlined and evaluated. World-renowned on the subject, Leistner and Gould were instrumental in the development of the hurdle technology concept and in the last decades have obtained much practical experience in the application of this successful approach in the food industry worldwide.

The new volume looks at some important emerging food processing technologies in light of the demand for functional food products and high-value and nutritionally rich products. Technologies for Value Addition in Food Products and Processes covers a selection of important recent developments in food processing that work to enrich or maintain nutritional value of food products, including such applications as non-thermal plasma, refractance window drying, extrusion, enzyme immobilization, and dry fractionation. Dry fractionation, in particular, has emerged as a sustainable alternative to wet processes in last three decades for producing protein concentrates from legumes. Several chapters on fish processing cover both traditional knowledge and advances in fish processing technologies. A

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chapter on bioethanol production discusses the past and present status of the industry, focusing on economic feasibility and environmental viability. A chapter also discusses traditional fermentation process and nutritional aspects of ethnic foods followed by the Rabha-Hasong, Mishing and Karbi communities of Assam, India. With the contribution from experts in their respective fields, this volume provides new information on novel food processing technologies.

Fish Fermentation: Traditional to Modern Approaches is the first of its kind geared specifically for students interested in pursuing a career in Food Biotechnology and especially in Fish Processing Technology. There is information about fermented fish from Southeast Asia. Products from this region are highly salted and fermented until the fish flesh is transformed into simpler components and the fermentation process lasts for several months (three to nine months) and the fish flesh may liquefy or turn into a paste. Fermented fish products from the north eastern part of India share many common features with that from other Southeast Asian countries. Still some of the steps in the fermentation process are unique to the Northeast India. More over the scenario varies with the varieties of the fermented fish items. This book aims at bringing out not only the scientific basis of the fermentation process but also endeavors to cite the present market status of the fermented fish. With its balanced coverage of historical development, microbial diversity, nutritional aspects and contemporary application, the book provides the tools and basic knowledge necessary for success in this industry. Special sections on Probiotics and Fermented Fish,

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Starter Culture in Fish Fermentation are in great detail which is the outcome of various research works. This book is therefore, suitable for undergraduate, postgraduate as well as research students. The first chapter, Fermented Food Products in India depicts about various fermented food items available in India and international scenario is also highlighted. The second chapter, Traditional Fish Preservation Techniques gives an idea of traditional system of fish preservation in various parts of the world will surely help the students as well as the research students to carry out various projects in this field and in designing the protocol for standardization of fish preservation technique. The third chapter, Microbial Diversity describe about the world of microbes in the fermented fish products, their role in fermentation, desirable and associated types of microbes in fish fermentation, the spoilage group of microbes involved in fish fermentation, pathogenic microbes and possible health hazards, the beneficial group of microbes in the process and the relevant data of various research works. In the fourth chapter, Nutritional Aspects of Fermented Fish, the nutritional value of a variety of fermented fish products are highlighted, their role as an important protein supplement for many nutritional diseases is also projected. This chapter will give a basic idea of nutritional quality of fermented fish products. Chapter 5 and Chapter 6 are mainly aimed at introducing cutting edge technology in the field of fish fermentation which, in turn, is the result of the advent of modern biotechnological tools.

The processing of food is no longer simple or

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straightforward, but is now a highly inter-disciplinary science. A number of new techniques have developed to extend shelf-life, minimize risk, protect the environment, and improve functional, sensory, and nutritional properties. The ever-increasing number of food products and preservation techniques cr

This must-have resource focuses on marine food composition as it relates to nutrition. Filled with illustrations and graphs, it describes the biological and technical factors which effect the availability and quality of seafood resources and provides information on the biochemical changes, functional properties, contents, and biological value of the main components of the major marine food organisms. It presents the yield of edible parts for the different species and the applied procedures of processing and culinary preparation. This volume is intended for the general reader who is interested in food production, marketing, and nutrition, and is also an ideal text for students of food science as well as professionals in the food trade and fish industry.

The global market for seafood products continues to increase year by year. Food safety considerations are as crucial as ever in this sector, and higher standards of quality are demanded even as products are shipped greater distances around the world. The current global focus on the connection between diet and health drives growth in the industry and offers commercial opportunities on a number of fronts. There is great interest in the beneficial effects of marine functional compounds such as omega-3 polyunsaturated fatty acids. Seafoods are well-known as low calorie foods,

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and research continues into the nutritional effects on, for example, obesity and heart disease. In addition, by-products of marine food processing can be used in nutraceutical applications. This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods. It includes chapters on the practical evaluation of seafood quality; novel approaches in preservation techniques; flavour chemistry and analysis; textural quality and measurement; packaging; the control of food-borne pathogens and seafood toxins. New research on the health-related aspects of marine food intake are covered, as well as the use of seafoods as sources of bioactives and nutraceuticals. The book is directed at scientists and technologists in academia, government laboratories and the seafood industries, including quality managers, processors and sensory scientists.

Food Processing for Increased Quality and Consumption, Volume 18 in the Handbook of Food Bioengineering series, offers an updated perspective on the novel technologies utilized in food processing. This resource highlights their impact on health, industry and food bioengineering, also emphasizing the newest aspects of investigated technologies and specific food products through recently developed processing methods. As processed foods are more frequently consumed, there is increased demand to produce foods that attract people based on individual preferences, such as taste, texture or nutritional value. This book provides

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advantageous tools that improve food quality, preservation and aesthetics. Examines different frying techniques, dielectric defrosting, high pressure processing, and more Provides techniques to improve the quality and sensory aspects of foods Includes processing techniques for meat, fish, fruit, alcohol, yogurt and whey Outlines techniques for fresh, cured and frozen foods Presents processing methods to improve the nutritional value of foods

The high market demand based on consumers' trust in fish as a healthy and nutritious food resource made fish processing a very dynamic industry, spurring many innovations in processing and packaging methods.

Trends in Fish Processing Technologies not only reflects what is currently new in fish processing but also points out where things are heading in this area. This book provides an overview of the modern technologies employed by the industry. It details the advances in fish processing, including high pressure processing (HPP), pulsed electric field (PEF) treatment and minimally heat processing combined with microwave (MW) and radio-frequency (RF). It provides references to food safety management systems and food safety & quality indicators for processed fish in order to achieve an adequate level of protection. Quality aspects and molecular methods for the assessment of fish and fish products integrity are introduced. Fish products reformulation trends based on sustainability principles that tackles the reduction of salt content and the use of natural antimicrobials are presented. Innovative packaging solutions for fish products are explored,

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detailing intelligent packaging with freshness and time-temperature indicators, applications of modified packaging atmosphere, antimicrobial bio-nanocomposite packaging materials and biodegradable edible films used as primary fish packaging. In addition to covering the current advancements in fish processing the book discusses fraud, adulteration, fair trade practices, traceability and the need for added value, clean and sustainable processing in the fish chain.

With reference to India.

Adapting High Hydrostatic Pressure (HPP) for Food Processing Operations presents commercial benefits of HPP technology for specific processing operations in the food industry, including raw and ready-to-eat (RTE) meat processing, dairy and seafood products, drinks and beverages, and other emerging processes. The book presents high hydrostatic pressure processing (HPP) for treatment of different groups of raw and finished products, focusing on specific pressure-induced effects that will lead to different biological impacts, and the information necessary for specifying HPP process and equipment. It also discusses phenomena of compression heating, the HPP in-container principle, requirements for plastic materials, factors affecting efficacy of HPP treatments, and available commercial systems.

Additionally, the book provides updated information on the regulatory status of HPP technology around the world. This book is an ideal concise resource for food process engineers, food technologists, product developers, federal and state regulators, equipment manufacturers, graduate students, and educators

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involved in research and development. Includes case studies for HPP treatment of commercially produced foods with information regarding different HPP processing equipment Gives examples of specific applications for meat and poultry products treatments, fresh juices and beverages, and seafood Covers energy savings, environmental aspects of HPP technology, and regulatory status

This text identifies common mistakes and challenges in food preservation in developing countries, offering solutions which can play a significant role in reducing food waste in these countries. The book offers critical analysis of current preservation techniques for fruits and vegetables, meat, fish, dairy, and grain, identifying key mistakes and challenges and proposing effective solutions. Feasibility tests for implementing these innovative approaches are also presented. A well-rounded study of the various causes of food waste in developing nations, this book plays a key role in bringing effective food preservation methods to the developing world. Food Preservation in Developing Countries: Challenges and solutions studies common food preservation techniques for fruits and vegetables, fish, meat, dairy, and grains, pinpointing the areas where waste occurs due to transportation, contamination, and low quality post processing. Innovative potential solutions are presented, including the feasibility of implementation of these advanced preservation techniques. The book takes a critical look at barriers to proper food preservation in these regions and offers practical solutions which can be implemented in a cost

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effective and timely manner. With almost one third of the world's food supply wasted each year and 13% of the world's inhabitants going hungry, this is an incredibly important and timely text.

Fish and seafood are highly perishable, and must be preserved immediately after being caught or harvested. It is very important both to preserving its quality and to ensure that it does not pose any risks to human health upon consumption. Chilling, refrigeration and freezing are the major preservation methods used with seafood and fish products, all three processes aiming to preserve the freshness and flavour of the fish. Consumer demand for fish remain high despite escalating prices in the last ten years which have seen the retail cost of the most popular breeds (cod, haddock, salmon) more than double for unfrozen fish. Many consumers appear to be willing to pay a premium for freshness and quality, both of which are closely linked in shoppers' minds with the efficient chilling and refrigeration of the fish along the supply chain. At the same time, frozen fish and seafood has also grown more popular with shoppers, as a cheaper, more convenient alternative to refrigerated fresh fish and seafood. *Seafood Chilling, Refrigeration and Freezing* presents the science behind the chilling, refrigerating and freezing of fish and seafood, describing the chemical, microbiological and physical changes which take place during preservation, and considering the new technologies which can be used, highlighting their benefits and their economic implications. The book takes account of the different requirements for different breeds of fish and seafood, and includes both traditional and

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novel technologies, providing both current and future perspectives. It will be required reading for food scientists, fish processors and retailers as well as fish specialists, researchers and process designers. The present book entitled "Innovations in Fishing and Fish Processing Technologies" highlights various aspects of fish genetic resources, advanced mariculture and ornamental fisheries covering major dimensions of harvest and post-harvest technologies in fisheries and fishery extension. It covers the whole gamut of innovative, advanced and cost-effective technologies dealing with recent trends in fish harvesting including responsible fishing, design of improved gears and trawls; development and standardization of various post-harvest techniques, value added product development, hygienic handling; techniques for extraction of biomedical, pharmaceutical and industrial product from aquatic organisms; developing nutraceuticals from raw materials; biotechnological approaches for fish disease diagnostic tools; quality management and maintaining food safety standards; design and development of tools and techniques for harvesting and storage of fishes; effective extension methodologies, value chain management and entrepreneurship development in fishery.

These notes will help those seeking basic information on how to process some selected foods of animal origin. It is useful to students of food science and technology and all those who seek knowledge in food processing. The notes have been simplified to enhance reading and understanding. There are illustrations attached to the

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notes. the notes cover milk processing, beef processing, poultry processing, fish processing, some selected preservation techniques.

Seafoods are important sources of nutrients for humans. Proteins and non protein nitrogenous compounds play an important role in the nutritional value and sensory quality of seafoods. Consumption of fish and marine oils is also actively encouraged for the prevention and treatment of cardio vascular diseases and rheumatoid arthritis. Highly unsaturated long-chain omega-3 fatty acids are regarded as the active components of marine oils and seafood lipids. The basic chemical and biochemical properties of seafood proteins and lipids, in addition to flavour-active components, their microbiological safety and freshness quality, are important factors to be considered. A presentation of the state-of-the-art research results on seafoods with respect to their chemistry, processing technology and quality in one volume was made possible by cooperative efforts of an international group of experts. Following a brief overview, the book is divided into three sections. In Part 1 (chapters 2 to 8) the chemistry of seafood components such as proteins, lipids, flavorants (together with their properties and nutritional significance) is discussed. Part 2 (chapters 9 to 13) describes the quality of seafoods with respect to their freshness, preservation, micro biological safety and sensory

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attributes. The final section of the book (chapters 14 to 16) summarizes further processing of raw material, underutilized species and processing discards for production of value added products. Updates knowledge on the traditional methods of processing fish for food--freezing, canning, smoking, drying, and salting--and describes new technologies--such as processes based on fish mince and surimi, the membrane recovery and use of waste- water proteins, and the use of lactic acid bacteria in preservation. For managers and engineers in the industry. Annotation copyright by Book News, Inc., Portland, OR

This book explores current trends in seafood science and examines various related topics including isolation aspects and different methodologies involved in seafood production. It provides detailed explanations about marine species such as fish, seaweed, and crustaceans and discusses their health benefits as well as the health risk for consumption.

While conventional technologies such as chilling and freezing are used to avoid deteriorative processes like autolytic and microbial spoilage of seafood, innovative technologies have also been developed as a response to economic and environmental demands. Innovative Technologies in Seafood Processing gives information on advances in chilling, freezing, thawing, and packaging of seafood and

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also updates knowledge of novel process technologies (high-pressure processing, irradiation, ultrasound, pulsed electric field, microwave and radio frequency, sous vide technology, novel thermal sterilization technologies, ozone and nanotechnological applications, and other innovative technologies such as cold plasma, ohmic heating, infrared heating supercritical carbon dioxide, and high-intensity pulsed light) for the seafood industry. Features ? Reviews novel process technologies applied in the seafood industry ? Highlights processing effects on product quality and safety of treated seafood ? Focuses on the development of safe and effective natural antimicrobials and additives ? Assesses alternative techniques to utilize fish discards and waste as high value products Further it highlights aspects related to quality of seafood treated with these innovative technologies, effect on food constituents, possible risk, security/safety both of seafood and consumers, the environmental impact, and the legislative aspects. The book also addresses the growing international environmental concern for fish discards and fish waste generated in the seafood processing industries by including a chapter, Advances in Discard and By-Products Processing, which assesses alternative techniques to utilize fish discards and waste as high value products. This book will be of value to researchers and technicians

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in the food technology area, especially those dealing with seafood.

Seafood Processing Technology, Quality and Safety
John Wiley & Sons

In developing countries, traditional fishermen are important food contributors, yet technological information and development assistance to third-world nations often focuses on agriculture and industrial fishing, without addressing the needs of independent, small-scale fishermen. This book explores technological considerations of small-scale, primitive fishing technologies, and describes innovative, relatively inexpensive methods and tools that have already been successfully applied in developing countries. It offers practical information about all aspects of small-scale fishing, including boat design and construction, fishing methods and gear, artificial reef construction and fish aggregating devices, techniques for coastal mariculture, and simple methods for processing and preserving fish once they are caught. Fisheries Technologies for Developing Countries is illustrated throughout with photographs of the devices and construction methods described in the text.

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