



# Seafood Processing: Technology, Quality and Safety

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## Seafood Processing: Technology, Quality and Safety From Wiley-Blackwell

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.

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## Seafood Processing: Technology, Quality and Safety From Wiley-Blackwell Bibliography

- Sales Rank: #4347576 in Books
- Published on: 2014-02-03
- Original language: English
- Number of items: 1
- Dimensions: 9.90" h x 1.00" w x 7.00" l, .0 pounds
- Binding: Hardcover
- 508 pages

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## **Editorial Review**

From the Back Cover

The demand for fish and seafood has consistently increased in recent years, with fish protein being the major animal protein consumed in many parts of the world. Fish is a very perishable product, and the risk of contamination of fish products by chemical and biological hazards is very high. Processing is necessary to assure the prolonged shelf life and safety of fish and seafood. The fish processing industry has to face new challenges almost every day. Fish production must increase to meet demand, while fish products have to be transported over long distances. On the other hand, increasing demands from legislators and the consumer for better quality, safer and more ethical products have to be taken into account. To meet these criteria, seafood processing has to assimilate new advances in food science and technology and in quality and safety assurance. Current technologies are quickly being developed (e.g. Modified Atmosphere Packaging, Minimal Heat Processing, super-chilling of fish, etc.), while modern technologies such as High Pressure Processing are beginning to be applied to seafood processing.

This book 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 unique book is essential reading for companies, research institutions and university departments that want to keep informed about new and upcoming processes in the area of seafood processing quality and safety.

About the editor

**Ioannis S. Boziaris (MSc, PhD)** is Assistant Professor in Seafood Hygiene and Preservation, since 2006, in the Department of Ichthyology and Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Volos, Greece.

About the Author

**Ioannis S. Boziaris (MSc, PhD)** is Assistant Professor in Seafood Hygiene and Preservation since 2006 in the Department of Ichthyology and Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Volos, Greece.

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