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Seafood Processing

Adding Value Through Quick Freezing, Retortable Packaging, and Cook-Chilling

V. VENUGOPAL

FORMER HEAD, SEAFOOD TECHNOLOGY SECTION, FOOD TECHNOLOGY DIVISION, BHABHA ATOMIC RESEARCH CENTER, MUMBAI, INDIA

LEARN THE LATEST TECHNIQUES IN SEAFOOD PROCESSING

With global fish production falling behind demand, the aquaculture of selected species has become an effective method to augment fish availability. Unlike natural species, however, cultured fish have limited consumer appeal. Value addition techniques can not only help satisfy the rising consumer demand for processed fishery products but also enhance the acceptability of aquacultured fishery products and help many countries develop their international seafood trade.

Seafood Processing: Adding Value Through Quick Freezing, Retortable Packaging, and Cook-Chilling focuses on novel and emerging technologies leveraged for the value addition of fish and fishery products from marine, freshwater, and aquacultured sources. The book begins with discussions on the current global status of seafood and the special problems faced by the commodity, namely high perishability and environmental hazards, which need to be addressed prior to process development. It also details the bulk handling and chilling of fishery products, devotes chapters to each of the different technologies used to enhance the value addition, describes the nutritional value of fishery products, and provides an appendix that offers specialized information with respect to the industry.

Concentrating on the most modern and efficient techniques available for value addition, **Seafood Processing: Adding Value Through Quick Freezing, Retortable Packaging, and Cook-Chilling** is a comprehensive and informative book that presents both the merits and limitations of these techniques, giving future direction in process developments for seafood processing.

Catalog no. DK3926, October 2005, c. 488 pp.
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FEATURES

- Addresses the current status of the international fish industry
- Explores and compares the various value-addition technologies with great detail
- Includes nearly one hundred highly informative tables, as well as an exhaustive listing of useful references
- Presents important quality standards and nutritional information

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Availability, Consumption Pattern, Trade, and Need for Value Addition
 Postharvest Quality Changes and Safety Hazards
 Bulk Handling and Chilling
 Quick Freezing and Individually Quick Frozen Products
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 Modified-Atmosphere Packaging
 Retort Pouch Packaging
 Mince and Mince-Based Products
 Coated Products
 Radiation Processing
 High Pressure Processing
 Value Addition of Freshwater and Aquacultured Fishery Products
 Gel Formation of Fish Structural Proteins by pH Changes and Its Applications
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 Nutritional Value and Processing Effects
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