



Seafood Processing: Adding Value Through Quick Freezing, Retortable Packaging and Cook-Chilling (Food Science and Technology)

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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, Cook-Chilling and Other Methods 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, Cook-Chilling and Other Methods** 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.

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Editorial Review

Review

The author reveals novel and emerging technologies that offer the prospect of economically viable opportunities for value-added fish and fishery products from marine, freshwater, and aquacultured sources...an extremely practical and informative guide for professionals operating in the commercial seafood arena that presents the merits and limitations and promise value added techniques applied to all aspects of seafood harvesting and processing.

-Keith W. Gates, Journal of Aquatic Food Product Technology, Vol. 15, No. 4, 2006

Dr. Venugopal has done a fine job of assembling this information in a well-documented and very readable form. This book presents current information on such processing topics as modified-atmosphere packaging, retort pouch packaging, mince-based products, radiation processing and high pressure processing, against a solid background of basic chemistry, microbiology, and nutrition. Gel formation, the use of enzymes and value addition are explained thoroughly. This book is both a source of modern state-of-the-art technology for those working with this commodity and a good text for food processors in general.

-Trends in Food Science & Technology, Volume 18, Issue 6, June 2007

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