

*Safety and quality  
issues in fish  
processing*

**Edited by H. Allan Bremner**

# Safety And Quality Issues In Fish Processing

**David Kilcast**



## **Safety And Quality Issues In Fish Processing:**

**Safety and Quality Issues in Fish Processing** H A Bremner, 2002-07-25 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 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

**Safety And Quality Issues In Fish Processing (hb)** H. Allan Bremner, 2005-01-01 Safety and Quality Issues in Fish Processing

H. Allan Bremner, 2002-08-13 Edited by a leading authority on quality issues and with a distinguished international team of contributors this major new book summarizes important new research on improving quality in fish processing

Fish Processing George M. Hall, 2011-06-13 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

**Improving Farmed Fish Quality and Safety** Øyvind Lie, 2008-08-20 Global aquaculture production has grown rapidly over the last 50 years It is generally accepted that there is limited potential to increase traditional fisheries since most fish stocks are well or fully exploited Consequently increased aquaculture production is required in order to maintain global per capita fish consumption at the present level Fish farming enables greater control of product quality and safety and presents the possibility of tailoring products according to consumer demands This important collection reviews safety and quality issues in farmed fish and presents methods to improve product characteristics The first part of the book focuses on chemical contaminants chemical use in aquaculture and farmed fish safety After an opening chapter discussing the risks and benefits of consumption of farmed fish subsequent contributions consider environmental contaminants pesticides drug use and antibiotic resistance in aquaculture Part two addresses important quality issues such as selective breeding to improve flesh quality the effects of dietary factors including alternative lipids and proteins sources on eating quality microbial safety of farmed products parasites flesh colouration and off flavours Welfare issues and the ethical quality of farmed products are also covered The final part discusses ways of managing of product quality with chapters on HACCP monitoring and surveillance authenticity and product labelling With its distinguished editor and international team of contributors *Improving farmed fish quality and safety* is a standard reference for aquaculture industry professionals and academics in the field Reviews safety and quality issues in farmed fish and presents methods to improve product characteristics Discusses contaminants persistent organic pollutants and veterinary drug residues and methods for their reduction and control Addresses important quality issues genetic control of flesh characteristics and the effects of feed on product nutritional and sensory quality

**Seafood Processing** Vazhiyil Venugopal, 2005-11-01 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 *Seafood Processing By-Products* Se-Kwon Kim, 2014-04-08 The seafood processing industry produces a large amount of by products that usually consist of bioactive materials such as proteins enzymes fatty acids and biopolymers These by products are often underutilized or wasted even though they have been shown to have biotechnological nutritional pharmaceutical and biomedical applications For example by products derived from crustaceans and algae have been successfully applied in place of collagen and gelatin in food cosmetics drug

delivery and tissue engineering Divided into four parts and consisting of twenty seven chapters this book discusses seafood by product development isolation and characterization and demonstrates the importance of seafood by products for the pharmaceutical nutraceutical and biomedical industries *Mediterranean Foods* Rui M. S. da Cruz, Maria M. C. Vieira, 2017-02-17 The Mediterranean region is well known around the world for its rich culinary history While most books tend to only focus on the nutritional culinary and or health aspects of Mediterranean cuisine this book presents a more scientific approach and discusses the composition of specific foods from the Mediterranean basin as well as specific processing methodologies applied to produce food in this area of the world *Encyclopedia of Food Safety* , 2013-12-12 With the world s growing population the provision of a safe nutritious and wholesome food supply for all has become a major challenge To achieve this effective risk management based on sound science and unbiased information is required by all stakeholders including the food industry governments and consumers themselves In addition the globalization of the food supply requires the harmonization of policies and standards based on a common understanding of food safety among authorities in countries around the world With some 280 chapters the Encyclopedia of Food Safety provides unbiased and concise overviews which form in total a comprehensive coverage of a broad range of food safety topics which may be grouped under the following general categories History and basic sciences that support food safety Foodborne diseases including surveillance and investigation Foodborne hazards including microbiological and chemical agents Substances added to food both directly and indirectly Food technologies including the latest developments Food commodities including their potential hazards and controls Food safety management systems including their elements and the roles of stakeholders The Encyclopedia provides a platform for experts from the field of food safety and related fields such as nutrition food science and technology and environment to share and learn from state of the art expertise with the rest of the food safety community Assembled with the objective of facilitating the work of those working in the field of food safety and related fields such as nutrition food science and technology and environment this work covers the entire spectrum of food safety topics into one comprehensive reference work The Editors have made every effort to ensure that this work meets strict quality and pedagogical thresholds such as contributions by the foremost authorities in their fields unbiased and concise overviews on a multitude of food safety subjects references for further information and specialized and general definitions for food safety terminology In maintaining confidence in the safety of the food supply sound scientific information is key to effectively and efficiently assessing managing and communicating on food safety risks Yet professionals and other specialists working in this multidisciplinary field are finding it increasingly difficult to keep up with developments outside their immediate areas of expertise This single source of concise reliable and authoritative information on food safety has more than ever become a necessity *Improving Seafood Products for the Consumer* Torger Børresen, 2008-05-09 It is widely accepted that increased consumption of seafood is important in dealing with growing health problems such as cardiovascular disease Based on a

major EU Integrated Research Project SEAFOODplus this important book reviews the range of research into consumer attitudes towards seafood and the key issues in improving the safety nutritional and sensory quality of seafood products to meet consumer expectations After an introductory chapter the book is divided into six parts The first part of the book reviews consumer attitudes to seafood including regional differences the impact of eating quality on product preferences consumer information needs and attitudes to processed seafood products Part two discusses research on the important health benefits of seafood consumption in such areas as gastrointestinal health heart disease and the health of children and young adults In Part three the book reviews key seafood safety issues and how they can be managed from virus contamination and pathogens to histamine and biogenic amines The following two parts then discuss the range of technologies designed both to optimise the sensory and health benefits of seafood and ensure animal welfare in aquaculture operations The final part of the book reviews traceability issues Improving seafood products for the consumer is a valuable reference for the seafood processing industry and all those concerned with improving the consumption of seafood products Reviews the range of research into consumer attitudes towards seafood Discusses key issues in improving the safety nutritional and sensory quality of seafood products Examines the range of technologies available to improve the quality and ensure animal welfare     *Aquaculture* John S. Lucas, Paul C. Southgate, 2012-01-30 The output from world aquaculture a multi billion dollar global industry continues to rise at a very rapid rate and it is now acknowledged that it will take over from fisheries to become the main source of animal and plant products from aquatic environments in the future Since the first edition of this excellent and successful book was published the aquaculture industry has continued to expand at a massive rate globally and has seen huge advances across its many and diverse facets This new edition of *Aquaculture Farming Aquatic Animals and Plants* covers all major aspects of the culture of fish shellfish and algae in freshwater and marine environments Subject areas covered include principles water quality environmental impacts of aquaculture desert aquaculture reproduction life cycles and growth genetics and stock improvement nutrition and feed production diseases vaccination post harvest technology economics and marketing and future developments of aquaculture Separate chapters also cover the culture of algae carps salmonids tilapias channel catfish marine and brackish fishes soft shelled turtles marine shrimp mitten crabs and other decapod crustaceans bivalves gastropods and ornamentals There is greater coverage of aquaculture in China in this new edition reflecting China's importance in the world scene For many *Aquaculture Farming Aquatic Animals and Plants* is now the book of choice as a recommended text for students and as a concise reference for those working or entering into the industry Providing core scientific and commercially useful information and written by around 30 internationally known and respected authors this expanded and fully updated new edition of *Aquaculture* is a book that is essential reading for all students and professionals studying and working in aquaculture Fish farmers hatchery managers and all those supplying the aquaculture industry including personnel within equipment and feed manufacturing companies will find a great deal of

commercially useful information within this important and now established book Reviews of the First Edition This exciting new and comprehensive book covers all major aspects of the aquaculture of fish shellfish and algae in freshwater and marine environments including nutrition and feed production International Aquafeed Do we really need yet another book about aquaculture As far as this 502 page work goes the answer is a resounding yes This book will definitely find a place in university libraries in the offices of policy makers and with economists looking for production and marketing figures Fish farmers can benefit greatly from the thematic chapters as well as from those pertaining to the specific plant or animal they are keeping or intending to farm Also they may explore new species using the wealth of information supplied African Journal of Aquatic Science Anyone studying the subject or working in any way interested in aquaculture would be well advised to acquire and study this wide ranging book One of the real bibles on the aquaculture industry Fishing Boat World and also Ausmarine

**Safety and quality of water used in the production and processing of fish and fishery products** World Health Organization, Food and Agriculture Organization of the United Nations, 2023-03-27

**Advances in Meat, Poultry and Seafood Packaging** Joseph P. Kerry, 2012-06-22 Packaging plays an essential role in limiting undesired microbial growth and sensory deterioration Advances in meat poultry and seafood packaging provides a comprehensive review of both current and emerging technologies for the effective packaging of muscle foods Part one provides a comprehensive overview of key issues concerning the safety and quality of packaged meat poultry and seafood Part two goes on to investigate developments in vacuum and modified atmosphere packaging for both fresh and processed muscle foods including advances in bulk packaging and soluble carbon dioxide use Other packaging methods are the focus of part three with the packaging of processed frozen ready to serve and retail ready meat seafood and poultry products all reviewed alongside advances in sausage casings and in package pasteurization Finally part four explores emerging labelling and packaging techniques Environmentally compatible antimicrobial and antioxidant active packaging for meat and poultry are investigated along with edible films smart packaging systems and issues regarding traceability and regulation With its distinguished editor and international team of expert contributors Advances in meat poultry and seafood packaging is a key text for those involved with the research development and production of packaged meat poultry and seafood products It also provides an essential overview for post graduate students and academic researchers with an interest in the packaging of muscle foods Provides a comprehensive review of current and emerging technologies for the effective and safe packaging of muscle foods Investigates developments in vacuum and modified atmosphere packaging for fresh and processed muscle foods including advances in bulk packaging and soluble carbon dioxide use Explores environmentally compatible antimicrobial and antioxidant active packaging for meat and poultry along with edible films smart packaging systems and issues regarding traceability and regulation

**Maximising the Value of Marine By-Products** Fereidoon Shahidi, 2006-11-30 Despite declining stocks a major portion of the harvest of fish and marine invertebrates is discarded or used for the production of low

value fish meal and fish oil Marine by products though contain valuable protein and lipid fractions as well as vitamins minerals and other bioactive compounds which are beneficial to human health Devising strategies for the full utilization of the catch and processing of discards for production of novel products is therefore a matter of importance for both the fishing industry and food processors Maximising the value of marine by products provides a complete review of the characterisation recovery processing and applications of marine by products Part one summarises the physical and chemical properties of marine proteins and lipids and assesses methods for their extraction and recovery Part two examines the various applications of by products in the food industry including health promoting ingredients such as marine oils and calcium as well as enzymes antioxidants flavourings and pigments The final part of the book discusses the utilization of marine by products in diverse areas such as agriculture medicine and energy production With its distinguished editor and international team of authors Maximising the value of marine by products is an invaluable reference for all those involved in the valorisation of seafood by products Learn how to devise strategies for the full utilisation of the catch Understand the importance of marine by products to human health Explores the use of marine by products in diverse areas such as agriculture medicine and energy production

**Handbook of Frozen Food Processing and Packaging** Da-Wen Sun, 2016-04-19 Consumer demand for a year round supply of seasonal produce and ready made meals remains the driving force behind innovation in frozen food technology Now in its second edition Handbook of Frozen Food Processing and Packaging explores the art and science of frozen foods and assembles essential data and references relied upon by scientists in univ Snack Foods Sergio O. Serna-Saldivar, 2022-04-20 The diverse segments of the snack industries that generate close to 520 billion of annual sales are adapting to new consumer s expectations especially in terms of convenience flavor shelf life and nutritional and health claims Snack Foods Processing Innovation and Nutritional Aspects was conceptualized to thoroughly cover practical and scientific aspects related to the chemistry technology processing functionality quality control analysis and nutrition and health implications of the wide array of snacks derived from grains fruits vegetables milk and meat poultry seafood This book focuses on novel topics influencing food product development like innovation new emerging technologies and the manufacturing of nutritious and health promoting snacks with a high processing efficiency The up to date chapters provide technical reviews emphasising flavored salty snacks commonly used as finger foods including popcorn wheat based products crispbreads pretzels crackers lime cooked maize snacks tortilla chips and corn chips extruded items expanded and half products or pellets potato chips peanuts almonds tree nuts and products derived from fruits vegetables milk animal and marine sources Key Features Describes traditional and novel processes and unit operations used for the industrial production of plant and animal based snacks Depicts major processes employed for the industrial production of raw materials oils flavorings and packaging materials used in snack food operations Contains relevant and updated information about quality control and nutritional attributes and health implications of snack foods Includes simple to understand flowcharts relevant



information in tables and recent innovations and trends Divided into four sections Snack Foods aims to understand the role of the major unit operations used to process snacks like thermal processes including deep fat frying seasoning packaging and the emerging 3 D printing technology Moreover the book covers the processing and characteristics of the most relevant raw materials used in snack operations like cereal based refined grits starches and flours followed by chapters for oils seasoning formulations and packaging materials The third and most extensive part of the book is comprised of several chapters which describe the manufacturing and quality control of snacks mentioned above The fourth section is comprised of two chapters related to the nutritional and nutraceutical and health promoting properties of all classes of snacks discussed herein

**Sensory Analysis for Food and Beverage Quality Control** David Kilcast, 2010-05-24 Producing products of reliable quality is vitally important to the food and beverage industry In particular companies often fail to ensure that the sensory quality of their products remains consistent leading to the sale of goods which fail to meet the desired specifications or are rejected by the consumer This book is a practical guide for all those tasked with using sensory analysis for quality control QC of food and beverages Chapters in part one cover the key aspects to consider when designing a sensory QC program The second part of the book focuses on methods for sensory QC and statistical data analysis Establishing product sensory specifications and combining instrumental and sensory methods are also covered The final part of the book reviews the use of sensory QC programs in the food and beverage industry Chapters on sensory QC for taint prevention and the application of sensory techniques for shelf life assessment are followed by contributions reviewing sensory QC programs for different products including ready meals wine and fish A chapter on sensory QC of products such as textiles cosmetics and cars completes the volume Sensory analysis for food and beverage quality control is an essential reference for anyone setting up or operating a sensory QC program or researching sensory QC Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing Examines methods for sensory quality control and statistical data analysis Reviews the use of sensory quality control programs in the food and beverage industry featuring ready meals wine and fish

Instrumental Assessment of Food Sensory Quality David Kilcast, 2013-09-30 Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality After an introductory chapter part one goes on to explore the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision gas chromatography olfactometry GC O electronic noses and tongues for in vivo food flavour measurement and non destructive methods for food texture assessment Further chapters highlight in mouth measurement of food quality and emerging flavour analysis methods for food

authentication Finally chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat poultry and fish baked goods dry crisp products dairy products and fruit and vegetables The instrumental assessment of the sensory quality of wine beer and juices is also discussed Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement Reviews the range and use of instrumental methods for measuring sensory quality Explores the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Reviews advances in methods for instrumental assessment of food sensory quality

*Managing Wine Quality* Andrew G. Reynolds, 2010-09-30 Many aspects of both grape production and winemaking influence wine sensory properties and stability Progress in research helps to elucidate the scientific basis of quality variation in wine and to suggest changes in viticulture and oenology practices The two volumes of *Managing wine quality* review developments of importance to wine producers and researchers The focus is on recent studies advanced methods and likely future technologies Part one of the second volume *Oenology and wine quality* opens with chapters reviewing the impact of different winemaking technologies on quality Topics covered include yeast and fermentation management enzymes ageing on lees new directions in stabilisation clarification and fining of white wines and alternatives to cork in wine bottle closures *Managing wine sensory quality* is the major focus of part two Authors consider issues such as cork taint non enzymatic oxidation and the impact of ageing on wine flavour deterioration The volume concludes with chapters on the management of the quality of ice wines and sparkling wines With authoritative contributions from experts across the world s winemaking regions *Managing wine quality* is an essential reference work for all those involved in viticulture and oenology wanting to explore new methods understand different approaches and refine existing practices Reviews the impact of different technologies on wine quality Discusses yeast and fermentation management enzymes and ageing on lees Considers issues surrounding wine sensory quality including cork taint and the impact of ageing on flavour deterioration

*Hygiene in Food Processing* H.L.M. Lelieveld, John Holah, David Napper, 2014-02-14 The hygienic processing of food concerns both potential hazards in food products and the regulation design and management of food processing facilities This second edition of *Hygiene in Food Processing* gives a revised overview of the practices for safe processing and incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants Part one addresses microbial risks in foods and the corresponding regulation in the European Union Part two discusses the hygienic design of food factory infrastructure encompassing the design and materials for the factory itself as well as food processing equipment This edition includes a new chapter on the control of compressed gases used to pneumatically operate equipment Part three focuses on cleaning and disinfection practices in food processing The chapter on cleaning in place also considers more cost effective systems and complements the additional chapter on maintenance of equipment These chapters also

explore issues such as the hygiene of workers potential infection by foreign bodies and pest control Further the chapter on microbiological sampling explains how to calculate the risk of contamination depending on the product s environment This essential second edition is useful to professionals responsible for hygiene in the food industry It provides a comprehensive yet concise and practical reference source for food plant managers suppliers of food processing equipment building contractors and food inspectors looking for an authoritative introduction to hygiene regulation hygienic design and sanitation Provides a revised overview of the practices for safe processing Incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants This essential second edition is useful for professionals responsible for hygiene in the food industry

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