

C. Alasalvar · T. Taylor (Eds.)

Seafoods — Quality, Technology and Nutraceutical Applications



Springer

Seafoods Technology Quality And Nutraceutical Applications

Nalan Gokoglu,Pinar Yerlikaya



Seafoods Technology Quality And Nutraceutical Applications:

Seafoods Cesarettin Alasalvar, Tony Taylor, 2013-03-09 This book was developed mainly from the selected presentations and contributions made during the 3rd Biennial European Conference on Fish Processing in Grimsby UK 29th June 1st July 1999 which was sponsored by the Society of Chemical Industry University of Lincoln and North East Lincolnshire Council The book is divided into three sections preceded by an introductory chapter providing an overview of seafood quality technology and nutraceutical applications The first section Chaps 2 10 describes a range of aspects of seafood quality from the impact of slaughter procedures practical evaluation texture measuring fish content protein functionality histamine toxicity and flavour the second section Chaps 11 13 covers value added waste products automation in fish processing and water treatment the final section Chaps 14 16 discusses food and health applications of marine nutraceuticals functional foods Contributing to this volume are researchers from different countries who are well recognised in their respective areas of expertise providing a diverse and global perspective of the issue of seafood quality technology and nutraceutical applications

Seafoods Cesarettin Alasalvar, Tony Taylor, 2002-06-13 *Seafoods* covers selected but vital topics of fish processing with an emphasis on quality technology and nutraceutical applications in an up to date survey The aspects of seafood quality covered range from the impact of slaughter procedures through protein functionality texture flavour histamine toxicity to the practical evaluation of quality and measurement Technological aspects concentrate on automation in processing waste water treatment and reuse of scraps Marine nutraceuticals functional foods are discussed in detail This book is highly recommended for scientists and technologists in the seafood industries plus fish processing professionals quality managers and nutritionists

Seafood Supply Chains Miriam Greenwood, 2019-01-16 This book provides a historical and analytical account of changes in the seafood supply chain in Britain from the mid twentieth century to the present looking at the impact of various types of governance The governance of marine fisheries has been a contested issue for decades with increasing anxieties about overfishing In tandem the rise of aquaculture fish and shellfish farming has driven another set of environmental concerns In the food system there have been scandals about safety failures and about fraud At the same time governments issue advice urging people to eat fish for its health benefits In the context of these problems and contradictions how have governments the food industry and ordinary consumers responded The author shows how different types of governance and regulation have been used to seek seafood sustainability and food safety and to communicate nutritional messages to the public and with what effects The book also presents a new model for understanding food chains which combines governance and power approaches with an emphasis on understanding the interests served and the resulting balance of public and private benefits This shows that the role of state regulation should have greater emphasis in governance and agri food analysis and that theories about supply chain functioning including the part played by major retailers and civil society should be modified by a more nuanced understanding of the role of standards and certification

systems Although much of the focus is on the UK and Europe this book provides key lessons internationally for the governance of seafood and other agri food supply chains The book will be of interest to students of food policy and those working in the seafood industry or studying for connected qualifications and more widely to readers with an interest in seafood issues and problems *Handbook of Seafood Quality, Safety and Health Applications* Cesaretti Alasalvar, Kazuo Miyashita, Fereidoon Shahidi, Udaya Wanasundara, 2011-06-15 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 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 Handbook of Seafood and Seafood Products Analysis Leo M.L. Nollet, Fidel Toldra, 2009-11-24 Seafood and seafood products represent some of the most important foods in almost all types of societies around the world More intensive production of fish and shellfish to meet high demand has raised some concerns related to the nutritional and sensory qualities of these cultured fish in comparison to their wild catch counterparts In addition t **Handbook of Seafood and Seafood Products Analysis** Fidel Toldrá, Leo Nollet, 2024-03-08 Seafood and seafood products represent some of the most important foods in almost all types of societies around the world More intensive production of fish and shellfish to meet high demand has raised some concerns related to the nutritional and sensory qualities of these cultured fish in comparison to their wild catch counterparts In addition the variety in processing preservation and storage methods from traditional to modern is contributing to an increase in variability in consumer products This second edition of the Handbook of Seafood and Seafood Products Analysis brings together the work of 109 experts who focus on the most recent research and development trends in analytical techniques and methodologies for the analysis of captured fresh and preserved seafood either cultivated or wild as well as for derived products After providing a general introduction this handbook provides 48 chapters distributed in six sections Chemistry and biochemistry focuses on the analysis of main chemical and biochemical

compounds of seafood Processing control describes the analysis of technological quality and the use of some non destructive techniques as well as methods to check freshness detection of species and geographic origin and to evaluate smoke flavoring Nutritional quality deals with the analysis of nutrients in seafood such as essential amino acids bioactive peptides antioxidants vitamins minerals and trace elements and fatty acids Sensory quality covers the sensory quality and main analytical tools to determine color texture flavor and off flavor quality index methods as well as sensory descriptors sensory aspects of heat treated seafood and sensory perception Biological Safety looks at tools for the detection of spoilage pathogens parasites viruses marine toxins antibiotics and GM ingredients Chemical Safety focuses on the identification of fish species detection of adulterations veterinary drug residues irradiation food contact materials and chemical toxic compounds from the environment generated during processing or intentionally added Key Features This comprehensive handbook provides a full overview of the tools now available for the analysis of captured fresh and preserved seafood either cultivated or wild as well as for derived products This is a comprehensive and informative book that presents both the merits and limitations of analytical techniques and also gives future developments for guaranteeing the quality of seafood and seafood products This cutting edge work covers processes used from all of the seven seas to ensure that consumers find safe nutritionally beneficial and appealing seafood products at their markets and restaurants This handbook covers the main types of worldwide available analytical techniques and methodologies for the analysis of seafood and seafood products

Marine Nutraceuticals and Functional Foods Colin Barrow, Fereidoon Shahidi, 2007-08-13 Two of the most popular nutraceutical products on the market omega 3 oil and glucosamine were originally derived from waste products Discarded oil from the manufacture of fishmeal became wildly popular as omega 3 a polyunsaturated fat and the fully hydrolyzed chitosan from shrimp and crab shell glucosamine found wide use in joint health Hun

Seafood Science Se-Kwon Kim, 2014-09-16 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

Physicochemical Aspects of Food Engineering and Processing Sakamon Devahastin, 2010-08-03 Physical and chemical interactions between various constituents of foods resulting from processing operations often lead to physical sensory and nutritional changes in the properties of foods Answering the need for a resource in this area this volume describes the effects of various processing technologies in different food processing situations A first part looks at the physicochemical property changes of different foods undergoing selected processes such as drying extrusion microencapsulation and microwave assisted thermal processing The second part focuses on the changes of physicochemical properties of different products such as seafood meat and confectionary products

Marine Medicinal Foods Se-Kwon Kim, 2012-02-29 Annotation This volume on medicinal foods from the seas narrates the bioactive principles of various marine floral faunal and microbial sources

Marine Products

for Healthcare Vazhiyil Venugopal, 2008-10-20 Considered Mother Nature's medicine cabinet in many areas of the world marine organisms have been known from time immemorial to possess curative powers But until recently their bioactive compounds nutraceutical properties and commercial potential remained undiscovered Bringing together widely scattered literature Marine Products for Healthca

Asian Functional Foods John Shi, Fereidoon Shahidi, Chi-Tang Ho, 2005-03-03 The consumption of functional foods has emerged as a major consumer driven trend based on the needs of an ever growing health conscious population that wants to exercise greater control over its health Focusing on an important sector of this rapidly growing field Asian Functional Foods discusses the theoretical and practical aspects of functiona

Medical Biotechnology, Biopharmaceutics, Forensic Science and Bioinformatics Hajiya Mairo Inuwa, Ifeoma Maureen Ezeonu, Charles Oluwaseun Adetunji, Emmanuel Olufemi Ekundayo, Abubakar Gidado, Abdulrazak B. Ibrahim, Benjamin Ewa Ubi, 2022-05-10 This book covers a range of topics on exploiting Nigeria's mega biodiversity for food security and health DNA forensic science and its applications medical biotechnology and biopharmaceutics medicinal and underutilized plants impact and mitigation of antibiotic resistance bioinformatics applications medical insect biotechnology etc The book will be useful reference material for the scientists and researchers working in the fields of nutraceuticals molecular diagnostics and DNA forensics biopharmaceutics and medical biotechnology nanotechnology antimicrobials from indigenous plant species bioinformatics etc Emphasizes recent advances in biotechnologies that will help in tackling emerging global health challenges Provides detailed information on how to harness indigenous bioresources including microorganisms and plants for healthcare delivery Introduces new frontiers in the areas of molecular diagnostics and DNA forensic science and bioinformatics with case studies recent advances in medical insect biotechnology and molecular genetics of pest use towards the exploitation of arthropod midgut components to develop interventions against infectious diseases Reviews bioactive molecules derived from commonly used and underutilized medicinal plants that could be used to develop novel drugs for improved healthcare delivery Discusses current approaches in medical and biopharmaceutical biotechnology deployment of inexpensive genomics based vector surveillance for effective disease outbreak prediction and control of mosquito borne viruses Hajiya Mairo Inuwa Ph D is Professor in the Department of Biochemistry and Formerly Director Centre for Biotechnology Research and Training CBR T Ahmadu Bello University Zaria Nigeria Ifeoma Maureen Ezeonu Ph D is Professor of Medical Microbiology and Molecular Genetics in the Department of Microbiology University of Nigeria Nsukka Nigeria Charles Oluwaseun Adetunji Ph D is Associate Professor of Microbiology and Biotechnology and Director of Intellectual Property and Technology Transfer Edo State University Uzairue Nigeria Abubakar Gidado Ph D is Professor of Biochemistry and Director of North East Zonal Biotechnology Centre of Excellence at the University of Maiduguri Emmanuel Olufemi Ekundayo Ph D is Associate Professor of Medical Microbiology and Microbial Genetics Michael Okpara University of Agriculture Umudike Nigeria Abdulrazak B Ibrahim Ph D is a Capacity Development Expert at the Forum for Agricultural

Research in Africa FARA and Associate Professor of Biochemistry Ahmadu Bello University Zaria Nigeria Benjamin Ewa Ubi Ph D is a Professor of Plant Breeding and Biotechnology and Director Biotechnology Research and Development Centre Ebonyi State University Abakaliki Nigeria

Exploring Traditional Wild Edible Plants Vibhor Agarwal, Sachidanand Singh, Rahul Datta, 2025-02-11 Wild edible plants are native species that grow and reproduce naturally in their natural habitats without domestication These plants can serve as a healthier alternative to farmed crops that may be heavily laden with pesticides and other poisonous substances This book focuses on assessment of the nutritional value potential health benefits and mechanisms of action of various wild edible plants It presents information on nutrients and bioactive ingredients that can have health advantages including antioxidant properties antimicrobial anti inflammatory and antidiabetic effects Features Comprehensive exploration of potential benefits as well as side effects of wild edible plants Special emphasis is placed on diversity category and pharmacological values of wild edible plants Discusses challenges regarding the usage of wild edible plants such as overharvesting and habitat destruction safety and toxicity A volume in the Exploring Medicinal Plants series this book highlights bioactive compounds and therapeutic efficacies of various wild edible plant species It is useful reading for scientists researchers academia and plant scientists interested in the health benefits of wild edible plants

Technological Processes for Marine Foods, From Water to Fork Megh R. Goyal, Hafiz Ansar Rasul Suleria, Shanmugam Kirubanandan, 2019-06-07 The importance and value of foods from marine sources is ever increasing especially as the availability of arable land decreases due to climate change increasing populations and urbanization and other factors This book looks at the importance of marine foods and their secondary metabolites for human health along with a number of novel processing techniques and applications for marine foods It also provides some recent studies on microbiology and genomics of marine food products The volume first looks at several pharmacological properties of marine derived compounds and their applications The volume goes on to present a number of scientific reports on new and effective processing technologies and applications for marine foods These include various methods of freezing fish for later consumption and fermentation processes for fish products Other industrial applications and issues are explored as well such as waste management and utilization of fish byproducts The issue of maintaining probiotic and nutritional value from fish products during industrial processing is also addressed and the role of microbiology and genomics of marine food products is explored as well

Food Biochemistry and Food Processing Y. H. Hui, Wai-Kit Nip, Leo M. L. Nollet, Gopinadhan Paliyath, Benjamin K.

Simpson, 2008-02-15 The biochemistry of food is the foundation on which the research and development advances in food biotechnology are built In *Food Biochemistry and Food Processing* lead editor Y H Hui has assembled over fifty acclaimed academicians and industry professionals to create this indispensable reference and text on food biochemistry and the ever increasing development in the biotechnology of food processing While biochemistry may be covered in a chapter or two in standard reference books on the chemistry enzymes or fermentation of food and may be addressed in greater depth by

commodity specific texts e.g. the biotechnology of meat seafood or cereal books on the general coverage of food biochemistry are not so common Food Biochemistry and Food Processing effectively fills this void Beginning with sections on the essential principles of food biochemistry enzymology and food processing the book then takes the reader on commodity by commodity discussions of biochemistry of raw materials and product processing Later sections address the biochemistry and processing aspects of food fermentation microbiology and food safety As an invaluable reference tool or as a state of the industry text Food Biochemistry and Food Processing fully develops and explains the biochemical aspects of food processing for scientist and student alike

The Seafood Industry Linda Ankenman Granata, George J. Flick, Jr., Roy E. Martin, 2012-05-01 The Seafood Industry Species Products Processing and Safety Second Edition is a completely updated and contemporary revision of Flick and Martin's classic publication The Seafood Industry Covering all aspects of the commercial fish and shellfish industries from harvest through consumption the book thoroughly describes the commercial fishery of the western hemisphere The international audience will also find the coverage accessible because although species and regulations may differ the techniques described are similar worldwide The second edition contains a significant expansion of the material included in the first edition Examples include high pressure processing inclusion of additional major crustacean species of commerce fishery centers and development programs handling methods on fishing vessels and new chapters on Toxins Allergies and Sensitivities Composition and Quality and Risk Management and HACCP and Processing Fin Fish The Seafood Industry Species Products Processing and Safety comprehensive in scope and current with today's issues will prove to be a great asset to any industry professional or seafood technologist working in the field

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

Utilization of By-Products and

Treatment of Waste in the Food Industry Vasso Oreopoulou, Winfried Russ, 2006-11-23 The single most important task of food scientists and the food industry as a whole is to ensure the safety of foods supplied to consumers Recent trends in global food production distribution and preparation call for increased emphasis on hygienic practices at all levels and for increased research in food safety in order to ensure a safer global food supply The ISEKI Food book series is a collection of volumes where various aspects of food safety and environmental issues are introduced and reviewed by scientists specializing in the field In all of the books a special emphasis was placed on including case studies applicable to each specific topic The books are intended for graduate students and senior level undergraduate students as well as professionals and researchers interested in food safety and environmental issues applicable to food safety The idea and planning of the books originates from two working groups in the European thematic network ISEKI Food is an acronym for Integrating Safety and Environmental Knowledge Into Food Studies Participants in the ISEKI Food network come from 29 countries in Europe and most of the institutes and universities involved with food science education at the university level are represented Some international companies and nonteaching institutions also have participated in the program The ISEKI Food network is coordinated by Professor Cristina Silva at the Catholic University of Portugal College of Biotechnology Escola in Porto

Seafood Chilling, Refrigeration and Freezing Nalan Gokoglu, Pinar Yerlikaya, 2015-05-12 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 remains 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 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

Seafoods Technology Quality And Nutraceutical Applications Book Review: Unveiling the Magic of Language

In a digital era where connections and knowledge reign supreme, the enchanting power of language has become more apparent than ever. Its capability to stir emotions, provoke thought, and instigate transformation is actually remarkable. This extraordinary book, aptly titled "**Seafoods Technology Quality And Nutraceutical Applications**," published by a highly acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound effect on our existence. Throughout this critique, we will delve to the book is central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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