

C. Alasalvar · T. Taylor (Eds.)

Seafoods — Quality, Technology and Nutraceutical Applications



Springer

Seafoods Technology Quality And Nutraceutical Applications

Carrick Devine, M. Dikeman



Seafoods Technology Quality And Nutraceutical Applications:

Seafoods Cesaretti 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

Seafoods Cesaretti 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

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

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 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

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 **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 **Encyclopedia of Meat Sciences** Carrick Devine,M. Dikeman,2004-08-19 The Encyclopedia of Meat Sciences is an impressive and important body of work Prepared by an international team of experts this reference work covers all important aspects of meat science from stable to table including animal breeding physiology and slaughter meat preparation packaging welfare and food safety to name a few This Encyclopedia further covers important topics such as food microbiology meat in human nutrition biotechnological advances in breeding and many more The Encyclopedia of Meat Sciences is an invaluable resource to practitioners of meat science and students alike Also available online via ScienceDirect featuring extensive browsing searching and internal cross referencing between articles in the work plus dynamic linking to journal articles and abstract databases making navigation flexible and easy For more information pricing options and availability visit www.info.sciencedirect.com Foreword written by Rt Hon Helen Clark Prime Minister of New Zealand Over 200 articles covering all aspects of meat science Reading lists at the end of each article provide further information into primary literature Various figures and tables illustrating the text and a color plate section in each volume Appeals to students academics researchers and professionals working not only in meat science but also food science veterinary sciences agricultural engineering and livestock management Extensive cross referencing **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

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

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 Healthcare Functional and Bioactive Nutraceutical Compounds from the Ocean discusses the importance of marine products as a source of nutraceuticals food additives and other useful ingredients in health protection and product formulation The book begins with a discussion of the general characteristics of functional foods and an overview of the functionality of marine fishery products It includes detailed discussions on nutraceutical and other functional

properties of their seafood components including proteins bioactive peptides polyunsaturated fatty acids polysaccharides chondroitin carotenoids minerals and shell waste products Other chapters examine the role of seaweeds as food supplements additives and bioactive compounds microalgae and corals rich in nutrients pigments and therapeutic agents and secondary metabolites of corals particularly sponges that have potential as lifesaving drugs The book also explores recent developments in food fortification packaging and drug delivery systems with particular reference with marine ingredients and concludes with a delineation of the safety hazards posed by some marine products The science of discovering health promoting compounds from marine sources and techniques for extracting and purifying these chemicals is advancing More than just a review of the science and market base available for the development of marine nutraceutical functional food this book provides a greater understanding of how consumer attitude and legal concerns will impact the kind of products that can be made

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

Nutraceuticals Brian Lockwood (Ph. D.), 2007 This is a detailed reference guide to commonly used nutraceuticals and their uses in various disease states

Value-Addition in Food Products and Processing Through Enzyme Technology Mohammed Kuddus, Cristobal Noe Aguilar, 2021-12-01 Value Addition in Food Products and Processing using Enzyme Technology offers an updated review regarding the potential impact of new enzymes and enzyme technology on the food sector The book brings together novel sources and technologies regarding enzymes in value added food development food production food processing food preservation food engineering and food biotechnology It will be extremely useful for different types of readers including food scientists academic and food biotechnologists but will also be ideal for students studying food related courses This book includes concise and up to date research information from

multiple independent scientific papers from around the world This is a essential multidisciplinary text for research and development professionals research scientists and academics in food biotechnology and agriculture industries It addresses safety issues and includes the sources screening immobilization and application of food grade enzymes in food Presents research data from experts Includes emerging industry topics such as baby food and food safety Offers methodologies of enzymes in diagnostics for food testing and analysis Emphasizes enzyme technology through a microbial biotechnological lens Includes bakery and confectionery products meat and poultry products vegetables food ingredients functional foods flavors and food additives and seafood *Valorization of Agri-Food Wastes and By-Products* Rajeev Bhat,2021-08-25

Valorization of Agri Food Wastes and By Products Recent Trends Innovations and Sustainability Challenges addresses the waste and by product valorization of fruits and vegetables beverages nuts and seeds dairy and seafood The book focuses its coverage on bioactive recovery health benefits biofuel production and environment issues as well as recent technological developments surrounding state of the art of food waste management and innovation The book also presents tools for value chain analysis and explores future sustainability challenges In addition the book offers theoretical and experimental information used to investigate different aspects of the valorization of agri food wastes and by products *Valorization of Agri Food Wastes and By Products Recent Trends Innovations and Sustainability Challenges* will be a great resource for food researchers including those working in food loss or waste agricultural processing and engineering food scientists technologists agricultural engineers and students and professionals working on sustainable food production and effective management of food loss wastes and by products Covers recent trends innovations and sustainability challenges related to food wastes and by products valorization Explores various recovery processes the functionality of targeted bioactive compounds and green processing technologies Presents emerging technologies for the valorization of agri food wastes and by products Highlights potential industrial applications of food wastes and by products to support circular economy concepts

Handbook of Meat, Poultry and Seafood Quality Leo M. L. Nollet,Terri Boylston,Feng Chen,Patti Coggins,Grethe Hydlig,L. H. McKee,Chris Kerth,2012-05-29 A great need exists for valuable information on factors affecting the quality of animal related products The second edition of *Handbook of Meat Poultry and Seafood Quality* focuses exclusively on quality aspects of products of animal origin in depth discussions and recent developments in beef pork poultry and seafood quality updated sensory evaluation of different meat products revised microbiological aspects of different meat products Also included are new chapters on packaging new chapters and discussion of fresh and frozen products new aspects of shelf life and recent developments in research of meat tainting This second edition is a single source for up to date and key information on all aspects of quality parameters of muscle foods is a must have The reader will have at hand in one focused volume covering key information on muscle foods quality **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.

Decoding **Seafoods Technology Quality And Nutraceutical Applications**: Revealing the Captivating Potential of Verbal Expression

In a period characterized by interconnectedness and an insatiable thirst for knowledge, the captivating potential of verbal expression has emerged as a formidable force. Its capability to evoke sentiments, stimulate introspection, and incite profound transformations is genuinely awe-inspiring. Within the pages of "**Seafoods Technology Quality And Nutraceutical Applications**," a mesmerizing literary creation penned by a celebrated wordsmith, readers embark on an enlightening odyssey, unraveling the intricate significance of language and its enduring impact on our lives. In this appraisal, we shall explore the book's central themes, evaluate its distinctive writing style, and gauge its pervasive influence on the hearts and minds of its readership.

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