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Microbial Safety Of Fishery Products

Abstract Microorganisms play a crucial and unique role in fish and fish product safety. The presence of human pathogens and the formation of histamine caused by spoilage bacteria make the control o...

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Description. Microbial Safety of Fishery Products discusses the many aspects of the safety of marine products from a microbiological and toxicological standpoint. This book emphasizes the objectives and requirements for the marketing of safe and wholesome fish and fishery products; status of the sanitary quality of fishery products in the Western Hemisphere; and fishery resources of the Caribbean and their potential.

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Microbial Safety of Fishery Products - 1st Edition

or due to the intoxication by products of microorganisms. Viruses, bacteria and parasites are the agents of human disease associated with seafoods. The products of microorganism such as bacterial toxins, algal toxins or products of bacterial metabolism such as histamine can cause intoxication when fish or shellfish harbouring these products are consumed.

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Microbial Safety Of Fishery Products [PDF, EPUB EBOOK]

The shelf-life of fishery products is usually limited by microbial activity, although for some fatty fishes or at superchilled storage, it can be limited by nonmicrobial activity. Packaging of fishery products under modified atmospheres (MA) increases shelf-life compared with those packaged under air, but confers little or no additional shelf-life increase compared with vacuum packaging.

A review of modified atmosphere packaging of fish and ... countries where fish forms a cheap microbial safety of fishery

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