

Fish smoking and drying - the effect of smoking and drying on the nutritional properties of fish

Elsevier Applied Science - Is Smoked Salmon Healthy or a Cancer Bomb?



Description: -

- Coligny-Châtillon, Louise de Pillot de, -- comtesse, -- 1881-1963.

Apollinaire, Guillaume, -- 1880-1918 -- Correspondence.

Dried fish.

Smoked fish.Fish smoking and drying - the effect of smoking and drying on the nutritional properties of fish

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Notes: Includes bibliographies and index.

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Tags: #Preservation #of #fish #by #curing #(drying, #salting #and #smoking)

[PDF] Influences of Drying Methods on Nutritional Properties of Tilapia Fish (*Oreochromis nilotieus*)

Fishery Products Laboratory, Department of Fisheries, P. The inlet pipe takes the atmospheric air into the drying chamber.

[PDF] Effects of smoke

This information could help reduce postharvest losses while increasing protein consumption without increasing the catch. A CO₂ concentration of 30%—50% is generally used, depending on the expected shelf life, the product quality, and the risk of acidity due to the dissolution of CO₂ in water and fat.

Effect of drying technologies on the biochemical properties of *Stolephorus commersonii*

Sónia Pedro, Maria Leonor Nunes, in , 2019 8. Frozen fish should be thawed and then washed in drinking water.

Smoked Fish

Today, proton nuclear magnetic resonance ¹H NMR is widely used to measure the physical properties of foods, such as the water-holding capacity WHC of fish muscle Lakshmanan et al.

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