

Principles involved in the preservation of fish by salt

G.P.O. - Principles and Methods of Food Preservation



Description: -

- World War, 1939-1945 -- Collaborationists.
- World War, 1939-1945 -- Campaigns -- Eastern Front.
- Waffen-SS.
- Salting of food
- Salted fish
- Fishery products -- Preservation Principles involved in the preservation of fish by salt
- Bureau of Fisheries document -- no. 919 Principles involved in the preservation of fish by salt
- Notes: Appendix II to the Report of the U.S. Commissioner of Fisheries for 1922
- This edition was published in 1922



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Preserving fish safely

It was claimed that the sodium hypochlorite penetrates faster than ordinary salt.

Principles of fish preservation and processing

Dehydrofreezing Of fruits and vegetables consists of drying the food to about 50 percent of its original weight and volume and then freezing the food to preserve it. The principles of osmosis here very briefly stated are the fundamentals of the art of salting fish.

Fish preservation

It has become widely used since the development of mechanical , which makes ice easy and cheap to produce.

Salt is added to preserve meat, pickles, etc. because salting kills bacteria by the process of .

To be good, the brine must float a fish.

Preserving fish safely

At every turn it is possible to depart from the scientifically correct. That some idea may be had of the magnitude of the loss of fish substance in brine the following figures are given.

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