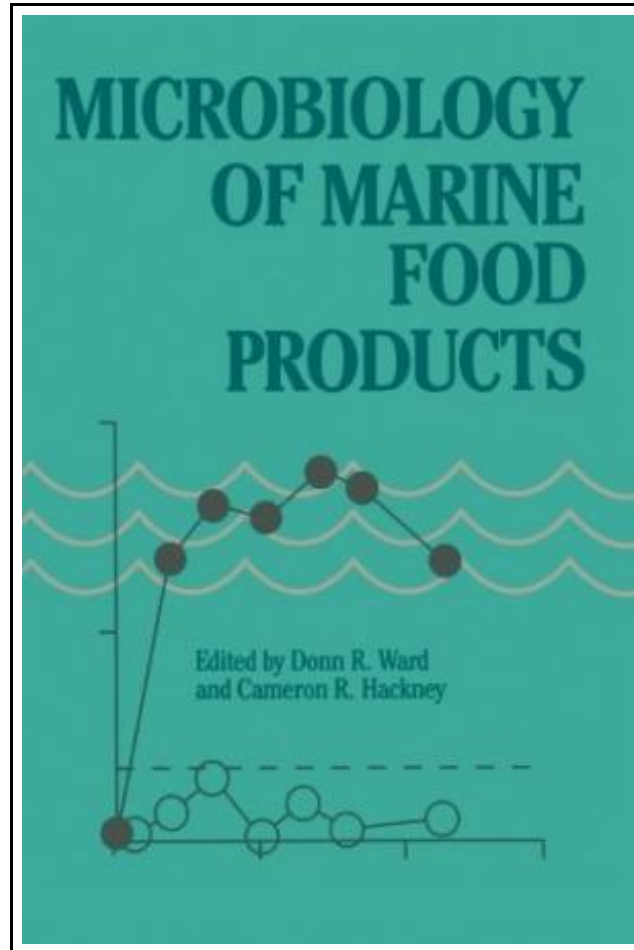


Microbiology of Marine Food Products



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Reviews

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(Dr. Grady Jacobi DDS)

MICROBIOLOGY OF MARINE FOOD PRODUCTS



Book Condition: New. Publisher/Verlag: Springer, Berlin | In recent years, consumption of seafood products has risen dramatically. However, along with the growth in consumption, there has been growing enthusiasm for efforts to improve the quality and the perceived safety of seafoods. This has culminated in the debate on "Mandatory Seafood Inspection." While quality and safety are the principal issues behind the inspection debate, microbiology is one of the principal sciences associated with quality and safety. All food commodities have their own distinctive microbiology. However, of all the food commodities, seafoods have one of the most, if not the most, diverse and complex microbiologies. Unlike meat or poultry products where only a few species are represented in each group, the term seafoods encompasses hundreds of genera and species. Concerns associated with mollusks are often quite different from those associated with finfish or crustaceans. Other factors contributing to the microbiological complexity are the range of environmental habitat (freshwater to saltwater; tropical waters to arctic waters; pelagic swimmers to sessile bottom dwellers) and processing practices (iced fresh products to commercially sterile canned products; hand labor to mechanized processes). This book provides a comprehensive examination of microbiological quality and safety concerns of seafood from harvest through processing. Many of the chapters are the most comprehensive reviews to date. A concerted effort has been made to incorporate discussions on topics that are both timely and timeless. | 1 Seafood Quality.- 1. Microbiology of Finfish and Finfish Processing.- Harvesting and Onboard Handling.- Fishing Vessel Sanitation.- Processing.- Preservatives.- References.- 2. Microbiology of Bivalve Molluscan Shellfish.- Biology of the Bivalves.- Public Health Concerns.- Microflora of Bivalves at Harvest.- Shellstock Harvesting and Handling.- Bivalve Processing.- Heat Processing.- Indicators of Spoilage.- Summary.- References.- 3. Microbiology of Crustacea Processing: Crabs.- Harvest and Utilization.- Microbiological Flora.- Processing and Microbiological Quality Control.- Summary.- References.- 4. Microbiology of Crustacean Processing: Shrimp, Crawfish, and Prawns.- Naturally Occurring Microflora.- Yeasts, Molds, Fungi, and Viruses.-...



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