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Abstract: Fish

Processing describes the traditional methods of fish processing and then looks at new and improved techniques which in most cases can be constructed locally. Types of processing covered include drying, salting, smoking, and fermenting. UNIFEM was established in 1976, and is an autonomous body associated since 1984

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An introductory chapter sets the tone for the book by presenting the background against which fish processing will exist in the near future. Chapter two

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looks at the environmental and sustainability issues relating to conventional fish processing, including processing efficiency and better use of the outputs currently considered wastes.

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Technology, Quality and Safety covers the whole range of current processes which are applied to seafood, as well as quality and safety aspects. The first part of the book ('Processing Technologies') covers primary processing, heating, chilling, freezing, irradiation, traditional preservation methods (salting, drying ...

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This book seeks to address the challenges facing the international seafood industry via a two pronged approach:

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by offering the latest information on established technologies and introducing new ideas and technologies. An introductory chapter sets the tone for the book by presenting the background against which fish processing will exist in the near future.

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and Practice, Fourth
Edition, has been
updated and extended
to include the many
developments that
have taken place since
the third edition was
published. The new
edition includes an
overview of the
component subjects in
food science and
technology, processing
stages, important

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aspects of food
Industry management
not otherwise
considered (e.g.
financial ...

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- Technology and

Livelihood Education

Assemble -means to

gather or collect things

together in one place.

Calibrate - means to

set or determine the

accuracy of the

measuring device.

Check - is to examine

something in order to

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establish its state or condition. Dimension - is the measurement of the size of an object in terms of length, width, or height.

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and basic concepts of
the subject zz be
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opportunities available
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generates valuable by-products that are high in proteins and lipids, such as viscera, skin, tails, heads, and frames. The disposal of these nutrient-rich byproducts can often increase costs. By using enzymes to valorize byproducts, processors can potentially obtain additional revenue from nutritional supplements, ingredients for pet

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