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SENSORY QUALITY; Chapter 22. Quality Assessment of Fish and Fishery Products by Color Measurement
Chapter 23. Instrumental TextureChapter 24. Aroma; Chapter 25. Quality Index Methods; Chapter 26. Sensory Descriptors; Chapter 27. Sensory Aspects of Heat-Treated Seafood; PART V: SAFETY; Chapter 28. Assessment of Seafood Spoilage and the Microorganisms Invloved; Chapter 29. Detection of Fish Spoilage; Chapter 30. Detection of the Principal Foodborne Pathogens in Seafood and Seafood-Related Environments; Chapter 31. Parasites; Chapter 32. Techniques of Diagnosis of Fish and Shellfish Virus and Viral Diseases; Chapter 33. Marine Toxins
Chapter 34. Detection of Adulterations: Addition of Foreign ProteinsChapter 35. Detection of Adulterations: Identification of Seafood Species; Chapter 36. Veterinary Drugs; Chapter 37. Differentiation of Fresh and Frozen-Thawed Fish; Chapter 38. Spectrochemical Methods for the Determination of Metals in Seafood; Chapter 39. Food Irradiation and Its Detection; Chapter 40. Analysis of Dioxins in Seafood and Analysis Products; Chapter 41. Environmental Contaminants: Persistent Organic Pollutants; Chapter 42. Biogenic Amines in Seafood Products; Chapter 43. Residues of Food Contact Materials
Chapter 44. Detection of GM Ingredients in Fish FeedIndex; Back cover

Sommario/riassunto

Seafood and seafood products represent some of the most important foods in almost all types of societies around the world. More intensive production of fish and shellfish to meet high demand has raised some concerns related to the nutritional and sensory qualities of these cultured fish in comparison to their wild-catch counterparts. In addition, the variety in processing, preservation, and storage methods from traditional to modern is contributing to an increase in variability in consumer products.Co-Edited by Fidel Toldra - Recipient of the 2010 Distinguished