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Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Front Cover; Preface; Contents; 1. Introduction to Seafood Science; 2. Fermentation of Seaweeds and its Applications; 3. Recent Advantages of Seafood Cooking Methods based on Nutritional Quality and Health Benefits; 4. Oil Tannage for Chamois Leather; 5. Fish Protein Coating to Enhance the Shelf Life of Fishery Products; 6. Recovery of Fish Protein using pH Shift Processing; 7. Usage of MALDI-TOF Mass Spectrometry in Sea Food Safety Assessment; 8. Production and Application of Microbial Transglutaminase to Improve Gelling Capabilities of Some Indonesian Minced Fish 9. Lactic Acid Bacteria in Seafood Products: Current Trends and Future Perspectives 10. Feeding Trial of Red Sea Bream with Dioxin Reduced Fish Oil; 11. Chitosan as Bio-based Nanocomposite in Seafood Industry and Aquaculture; 12. Recent Developments in Quality Evaluation, Optimization and Traceability System in Shrimp Supply Chain; 13. Anti-aging & Immunoenhancing Properties of Marine Bioactive Compounds; 14. Arsenic in Seaweed: Presence, Bioavailability and Speciation; 15. Application of Bacterial Fermentation in Edible Brown Algae 16. Production, Handling and Processing of Seaweeds in Indonesia 17.

Food Applications of By-Products From the Sea; 18. Mining Products from Shrimp Processing Waste and Their Biological Activities; 19. Selenium-Health Benefit Values as Seafood Safety Criteria; 20. Role of Bacteria in Seafood Products; 21. Health Risks Associated with Seafood; About the Editor; Color Plate Section

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## Sommario/riassunto

Preface Seafood is simply food from the sea. It comes in various forms and is used as food for human beings. Seafood predominantly includes fish, crustaceans, mollusks and seaweeds. It is one of the important sources of protein and nutrients for human health. This book contains a total 21 chapters. Chapter 1 provides a general introduction to the topics covered in this book and also the seafood production statistics around the globe. Chapter 2, 4 and 7 give information related to seafood processing methods such as fermentation, cooking, and MALDI-TOF for the seafood production and safety assessment. Chapter 5, 6, 8 and 10 cover fish protein and fish oil. Chapter 11 deals about chitosan as bio based nanocomposites in seafood industry and aquaculture. Chapter 14, 15 and 16 deal with seaweed production and their applications. Chapter 17 and 18 cover the biological application of seafood in food industry. Chapter 19 and 21 describe the health benefit value and discuss health risk of seafood. Overall, this book provides details about seafood (fish, crustaceans, mollusks and seaweed) processing methods, biological applications, health benefits and health risk. These contributions will form essential reading for seafood scientists and can serve as instructional course for students. I am grateful to all the authors who have provided the state-of-art contributions in the field of seafood. Their relentless effort was the result of scientific attitude, drawn from the past history in this field. Busan, South Korea Prof. Se-Kwon Kim --

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