

1. Record Nr.	UNINA9910800075303321
Titolo	Handbook of seafood and seafood products analysis // edited by Leo M.L. Nollet, Fidel Toldra
Pubbl/distr/stampa	Boca Raton, Fla. : , : CRC Press, , 2010
ISBN	0-429-13916-0 1-282-34410-2 9786612344107 1-4200-4635-7
Descrizione fisica	1 online resource (930 p.)
Altri autori (Persone)	NolletLeo M. L. <1948-> ToldraFidel
Disciplina	641.3/92 664.94
Soggetti	Seafood - Analysis Fishery products - Analysis
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front cover; Contents; Preface; Editors; Contributors; PART I: CHEMISTRY AND BIOCHEMISTRY; Chapter 1. Introduction-Importance of Analysis in Seafood and Seafood Products, Variability and Basic Concepts; Chapter 2. Peptides and Proteins; Chapter 3. Proteomics; Chapter 4. Seafood Genomics; Chapter 5. Nucleotides and Nucleosides; Chapter 6. Lipid Compounds; Chapter 7. Lipid Oxidation; Chapter 8. Volatile Aroma Compounds in Fish; PART II: PROCESSING CONTROL; Chapter 9. Basic Composition: Rapid Methodologies; Chapter 10. Microstructure; Chapter 11. Chemical Sensors Chapter 12. Physical Sensors and TechniquesChapter 13. Methods for Freshness Quality and Deterioration; Chapter 14. Analytical Methods to Differentiate Farmed from Wild Seafood; Chapter 15. Smoke Flavoring Technology in Seafood; PART III: NUTRITIONAL QUALITY; Chapter 16. Composition and Calories; Chapter 17. Essential Amino Acids; Chapter 18. Antioxidants; Chapter 19. Vitamins; Chapter 20. Minerals and Trace Elements; Chapter 21. Analysis of n-3 and n-6 Fatty Acids; PART IV: 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 Involved; 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
