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| Nota di contenuto | MODIFIED ATMOSPHERIC PROCESSING AND PACKAGING OF FISH: Filtered Smokes, Carbon Monoxide, and Reduced Oxygen Packaging; Contents; Contributors; Preface; Acknowledgments; PART I USE OF CARBON MONOXIDE AND FILTERED SMOKES IN FISH PROCESSING; 1 Use of Filtered Smokes and Carbon Monoxide in Fish Processing; 1.1 Historical perspective; 1.2 Regulations; 1.3 Future considerations; References; 2 Commercial Aspects of Filtered Wood Smoke Technology Compared to Carbon Monoxide Gassing of Seafood Products; 2.1 Introduction; 2.2 Traditional wood smoke processing; 2.3 Filtered wood smoking processes 2.4 Similar commercial preservation methods 2.5 How fresh is fresh . sh?; 2.6 Bene.ts and actions of .ltered wood smoke processing; 2.7 Summary of the bene.ts as they relate to commercial aspects; 2.8 Filtered wood smoking-the processes; 2.9 Clearsmoke .ltered wood |

smoking process; 2.10 Tasteless smoke; 2.11 Carbon monoxide processing; 2.12 Labeling; 2.13 Summary; References; 3 The Influence of Carbon Monoxide and Filtered Wood Smoke on Fish Muscle Color; 3.1 The chemistry of fish color; 3.2 Carbon monoxide related colors; 3.3 Identifying CO- or FS-treated products; References
4 Human Absorption of Carbon Monoxide with Consumption of CO-Exposed Tuna 4.1 Introduction; 4.2 Methods; 4.3 Results; 4.4 Discussion; 4.5 Summary; References; 5 Microbial and Quality Consequences of Aquatic Foods Treated with Carbon Monoxide or Filtered Wood Smoke; 5.1 Introduction; 5.2 Influence of CO and FS on microbial growth; 5.3 Influence on histamine formation; 5.4 Effect on oxidative rancidity; 5.5 Influence on muscle proteins and texture; References; 6 Use of CO for Red Meats: Current Research and Recent Regulatory Approvals; 6.1 Introduction; 6.2 Historical development 6.3 Functions and effects of CO used for packaging of red meat 6.4 Means of utilizing CO and gas blends for red meat packaging; 6.5 Concerns for CO use; 6.6 Current regulations for CO use in the United States; References; 7 Prospects for Utilization of Carbon Monoxide in the Muscle Food Industry; 7.1 Introduction; 7.2 Retail display of muscle foods; 7.3 International regulations on CO; 7.4 How to apply CO; 7.5 Color; 7.6 Lipid oxidation; 7.7 Tenderness; 7.8 Microbiology; 7.9 Substitution of nitrite with CO in meat sausages; 7.10 Toxicology and occupational safety
7.11 Prospects for future CO utilization Acknowledgments; References; 8 Tasteless Smoke Sources, Specifications, and Controls; References; 9 Color Enhancement and Potential Fraud in Using CO; 9.1 Introduction; 9.2 Approach; 9.3 Experimental design; 9.4 Results and discussion; 9.5 Recommendations; Acknowledgments; References; Part II Use of Modified and Controlled Atmospheric Packaging; 10 Use of Modified Atmosphere Packaging to Extend the Shelf Life of Fresh Fish: A Critical Look from a Historical Perspective; Acknowledgments; References
11 Hazards Associated with Clostridium botulinum in Modified Atmosphere Packaged Fresh Fish and Fishery Products

Sommario/riassunto

In Modified Atmospheric Processing and Packaging of Fish: Filtered Smokes, Carbon Monoxide, and Reduced Oxygen Packaging, experts from industry, academia, and agencies discuss the technology, commercial practices, and pertinent regulations of these fish processing applications, providing the most current and complete information on the topics available anywhere. Coverage of major seafood technology applications includes discussion of practices that are new, controversial, and rapidly expanding in production and markets throughout the world. Methods of application, shelf life, color enha
