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Titolo	Fish canning handbook // edited by Les Bratt
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Descrizione fisica	1 online resource (320 p.)
Altri autori (Persone)	BrattL (Les)
Disciplina	664/.942
Soggetti	Canned foods - Sterilization Fishes - Preservation Canning and preserving Fishery products - Microbiology Canned fish products - Safety regulations - Europe Canned fish products - Safety regulations - North America
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	Fish Canning Handbook; Contents; List of contributors; Preface: review of the market for, and sources of, canned fish; 1 Legal requirements for producers selling canned fish into Europe; 2 Legal requirements for producers selling canned fish into North America; 3 HACCP systems for ensuring the food safety of canned fish products; 4 National and international food safety certification schemes; 5 Fish quality; 6 Design and operation of frozen cold stores; 7 Packaging formats for heat-sterilised canned fish products; 8 Retorting machinery for the manufacture of heat-sterilised fish products 9 Management of thermal process 10 Principal causes of spoilage in canned fish products; 11 Commercial sterility and the validation of thermal processes; 12 The quality department in a fish cannery; 13 The laboratory in a fish canning factory; 14 Cleaning and disinfection in the fish canning industry; 15 The canning factory; Index
Sommario/riassunto	Canning continues to be an extremely important form of food

preservation commercially, and canned fish represents a source of relatively inexpensive, nutritious and healthy food which is stable at ambient temperatures, has long shelf life and in consequence is eminently suitable for worldwide distribution. It is vitally important that all canning operations are undertaken in keeping with the rigorous application of good manufacturing practices if the food is to be safe at the point of consumption. This demands that all personnel involved in the management and operation of cannery operations ha
