1. Record Nr. UNINA9911019315703321

Titolo	Fishery products : quality, safety and authenticity / / edited by Hartmut Rehbein, Jorg Oehlenschlager
Pubbl/distr/stampa	Chichester, West Sussex, UK ; ; Ames, Iowa, : Wiley-Blackwell Pub., c2009
ISBN	9786612385186 9781282385184 1282385186 9781444322668 1444322664 9781444322675 1444322672
Descrizione fisica	1 online resource (495 p.)
Altri autori (Persone)	RehbeinHartmut OehlenschlagerJorg
Disciplina	664/.94
Soggetti	Fishery products - Quality control Fishery processing - Quality control
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	FISHERY PRODUCTS: Quality, safety and authenticity; Contents; List of Contributors; Preface; Introduction; Chapter 1: Basic facts and figures; 1.1 Introduction; 1.2 World fishery production; 1.3 Categories of fish species; 1.4 Fish muscle; 1.5 Nutritional composition; 1.6 Vitamins; 1.7 Minerals; 1.8 Post mortem changes in fish muscle; 1.9 References and further reading; Chapter 2: Traditional methods; 2.1 Introduction; 2.2 TVB-N; 2.3 Methylamines; 2.4 Volatile acids; 2.5 Volatile reducing substances; 2.6 Indole; 2.7 Proteolysis and amino acids; 2.8 pH; 2.9 Refractive index of eye fluids 2.10 Discussion and summary2.11 References; Chapter 3: Biogenic amines; 3.1 Introduction; 3.2 Factors affecting amine decarboxylase activity; 3.3 Safety aspects; 3.4 Quality assessment; 3.5 Regulatory issues; 3.6 Methods of biogenic amine quantification; 3.7 References; Chapter 4: ATP-derived products and K-value determination; 4.1 In

vivo role of nucleotides; 4.2 Post mortem changes; 4.3 Methodology for evaluating the K-value or related compounds; 4.4 Conclusions; 4.5 References; Chapter 5: VIS/NIR spectroscopy; 5.1 Introduction; 5.2 Analytical principles and measurements
5.3 Constituents: assessment of chemical composition5.4 Freshness and storage time; 5.5 Authentication; 5.6 Safety; 5.7 Other quality parameters; 5.8 Summary and future perspectives; 5.9 References; Chapter 6: Electronic nose and electronic tongue; 6.1 Introduction on electronic nose and olfaction; 6.2 Application of the electronic nose and electronic tongue; 6.3 Colorimetric techniques, optical equipment and consumer electronics; 6.4 Classification of fish odours; 6.5 Quality indicators in fish during chilled storage: gas chromatography analysis of volatile compounds
6.6 Application of the electronic nose for evaluation of fish freshness6.7 Combined electronic noses for estimating fish freshness; 6.8 Conclusions and future outlook; 6.9 References; Chapter 7: Colour measurement; 7.1 Introduction; 7.2 Instrumentation; 7.3 Novel methods of colour evaluation; 7.4 Colour measurement on fish and fishery products; 7.5 Summary; 7.6 References; Chapter 8: Differential scanning calorimetry; 8.1 Introduction; 8.2 Principle of function of the instruments; 8.3 First applications of DSC on fish muscle and other seafood
8.4 Recent applications of DSC for investigating quality and safety8.5 Summary; 8.6 References; Chapter 9: Instrumental texture measurement; 9.1 Introduction; 9.2 Instrumental texture; 9.3 Texture measurement for quality classification or prediction; 9.4 Conclusions; 9.5 References; Chapter 10: Image processing; 10.1 Introduction; 10.2 Quality characteristics from images; 10.3 Spectral signature of images; 10.4 Elastic properties from images; 10.5 Analysis of image data; 10.6 Results and discussion; 10.7 Freshness determination from images; 10.8 Firmness information from images
10.9 Conclusions

Sommario/riassunto

Food quality and safety issues continue to dominate the press, with most food companies spending large amounts of money to ensure that the food quality and assessment procedures in place are adequate and produce good and safe food. This holds true for companies and laboratories responsible for the processing of fish into various products, those responsible for researching safe new products, and departments within other companies supporting these functions. Fishery Products brings together details of all the major methodologies used to assess the quality of fishery products in the wide