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Sommario/riassunto

This book addresses the current challenges in the aquatic products processing industry, focusing on aspects such as consumer perceptions, quality and freshness, nutritional value, and traceability of fish. It aims to provide insights into consumer attitudes towards fish as a food source, the factors affecting the sensory quality of fish, and the nutritional components of finfish. The book also discusses the importance of traceability and authenticity in the seafood industry, highlighting the need for improved systems to ensure food safety and quality. It is intended for professionals and researchers in food sciences, marine biology, and related fields.
