Fish Canning Handbook

Description: 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. 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 have a competent understanding of the technologies involved including the basic requirements for container integrity and safe heat sterilisation.

This book provides a source of up to date and detailed technical information for all those involved in the production of canned fish, from students who might wish to enter the industry, to regulatory authorities with responsibility for official inspection, for trading companies or retail organisations who purchase canned fish, or for the manufacturing companies themselves. An exhaustive range of topics will be covered in approximately 20 chapters, including: the current global market; sustainability; sourcing of fish stocks; international legislation; HACCP; global food standards; can design; cooking, filling and other machinery; hygiene and sanitation; canning of specific fish breeds; warehousing and distribution.

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