Modified Atmospheric Processing and Packaging of Fish. Filtered Smokes, Carbon Monoxide, and Reduced Oxygen Packaging

Description: The recent introduction of carbon monoxide and filtered smokes in processing of fish and the continuing controversy for utilization of reduced oxygen packaging are arguably the highest profiled concerns influencing today’s commerce and regulation of fresh and frozen fish about the world. The growing dependence on more distant and time-consuming exchange of fishery products requires processing and packaging options that help preserve product quality and product shelf life. Continuing reliance on modified atmospheric processing and package is inevitable, but this technology involves concerns for operational issues, regulatory guidelines, and market expectations.

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 enhancement, technical aspects, product quality, regulatory issues, microbial consequences, food safety concerns, and product assessments are fully addressed.

Modified Atmospheric Processing and Packaging of Fish is the benchmark resource for the practice, science, and regulation of the most popular processing and packaging methods for fresh and frozen seafood worldwide.

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