DESCRIPTION

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 widest sense. Subject coverage of this important book includes chapters on assessment of authenticity, and several chapters on quality assessment using various methods, such as:

- Texture measurement
- Electronic nose and tongue
- NMR
- Colour measurement

This timely volume will serve as a vital tool for all those working in the processing of fishery and aquaculture products: including laboratory personnel working in regulatory bodies, food quality control personnel, food scientists, food technologists, nutritionists, seafood trade bodies, seafood labelling regulatory bodies, government food protection agencies and environmental health personnel.
Libraries in research establishments and universities where food science, food technology, nutrition, aquaculture, fisheries and biological sciences are studied and taught should have copies of this important publication on their shelves.

遏 ABOUT THE AUTHOR

Dr Hartmut Rehbein and Prof. Dr Jörg Oehlenschläger both of Max Rubner-Institut, Federal Research Institute for Nutrition and Food, Department of Safety and Quality of Milk and Fish Products, Germany

遏 FEATURES

• A comprehensive compilation of all major assessment methods

• Essential information for use in quality control and assessment

• A vital tool for all those working in the processing of fishery and aquaculture products

To purchase this product, please visit https://www.wiley.com/en-ca/9781405141628