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.

**ABOUT THE AUTHOR**

**W. Steven Otwell**, Ph.D., is professor in the Aquatic Food Products Program, Food Science and Human Nutrition Department, University of Florida, Gainesville, FL. He is the founder and National Coordinator for the Seafood HACCP Alliance for education and training based in the United States and serves as the USA Board Delegate for the International Association of Fish Inspectors.

**Hordur G. Kristinsson**, Ph.D., is assistant professor in the Aquatic Food Products Program, Food Science and Human Nutrition
Department, University of Florida, Gainesville, FL. Murat O. Balaban, Ph.D., is professor in the Aquatic Food Products Program, Food Science and Human Nutrition Department, University of Florida, Gainesville, FL.

**FEATURES**

- Benchmark resource for the technology, commercial practices, and pertinent regulations of fish processing and packaging applications
- Vital information for seafood suppliers, processors, and regulators worldwide
- Covers practices that are new, controversial, and rapidly expanding in production
- Internationally recognized editors and contributors

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