



The Seafood Industry: Species, Products, Processing, and Safety

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The Seafood Industry: Species, Products, Processing, and Safety, Second Edition is a completely updated and contemporary revision of Flick and Martin's classic publication, *The Seafood Industry*. Covering all aspects of the commercial fish and shellfish industries – from harvest through consumption – the book thoroughly describes the commercial fishery of the western hemisphere. The international audience will also find the coverage accessible because, although species and regulations may differ, the techniques described are similar worldwide. The second edition contains a significant expansion of the material included in the first edition. Examples include: high pressure processing; inclusion of additional major crustacean species of commerce; fishery centers and development programs; handling methods on fishing vessels; and new chapters on Toxins, Allergies, and Sensitivities; Composition and Quality; and Risk Management and HACCP; and Processing Fin Fish. *The Seafood Industry: Species, Products, Processing, and Safety*, comprehensive in scope and current with today's issues, will prove to be a great asset to any industry professional or seafood technologist working in the field.

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Editorial Review

Review

“The authors present valuable technical information and insight for the handling and processing of commercially important species of finfish and shellfish while making the complex understandable. For a technical work, it is an enjoyable read. Every seafood technology or marketing student or professional should add this volume to his or her bookshelves.” (*Journal of Aquatic Food Product Technology*, 25 December 2013)

From the Back Cover

Although other books address specific aspects of the seafood industry, few, if any, offer both the breadth and depth of information that the editors and authors of *The Seafood Industry* provide here. In this comprehensively rewritten and updated second edition, the book covers the full spectrum of seafood topics, following the products from the water to the dinner plate and at every stop in between.

Information and insights into the handling and processing of every commercially important species of finfish and shellfish are presented across 29 chapters. New material in the second edition includes chapters on HACCP regulation, surimi, waste (by-product) utilization, species identification, biological safety of shellfish, as well as toxins, allergens, and sensitivities. The authors focus primarily on the industry in the US although, where innovations or activities in other countries have impacted the US industry, they are covered too.

The book has been designed for seafood processors, wholesale buyers, and retailers to understand and put to practical application whilst also being of interest to regulators, students and scientists with an interest in food, fisheries, and aquaculture.

About the Author

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