


## Seafoods – Quality, Technology and Nutraceutical Applications

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# **Seafoods – Quality, Technology and Nutraceutical Applications**

With 56 Figures and 38 Tables



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## Preface

This book was developed mainly from the selected presentations and contributions made during the 3rd Biennial European Conference on Fish Processing in Grimsby, UK, 29th June–1st July 1999, which was sponsored by the Society of Chemical Industry, University of Lincoln, and North East Lincolnshire Council.

The book is divided into three sections preceded by an introductory chapter providing an overview of seafood quality, technology and nutraceutical applications. The first section (Chaps 2–10) describes a range of aspects of seafood quality from the impact of slaughter procedures, practical evaluation, texture, measuring fish content, protein functionality, histamine toxicity and flavour; the second section (Chaps 11–13) covers value-added waste products, automation in fish processing and water treatment; the final section (Chaps 14–16) discusses food and health applications of marine nutraceuticals/functional foods. Contributing to this volume are researchers from different countries who are well recognised in their respective areas of expertise, providing a diverse and global perspective of the issue of seafood quality, technology and nutraceutical applications.

This book will be a resource for those interested in the potential application of new developments in marine nutraceuticals/functional foods, quality and technology as well as the role of science and technology in ensuring safety and quality. Biochemists, chemists, food scientists/technologists, fish technologists, working in academia, government laboratories and industry will benefit from this publication. Although this book is intended primarily as a reference book, it also summarises the current state of knowledge in key research areas and contains ideas for future work. In addition, it provides easy to read text suitable for teaching undergraduate and post-graduate students.

We are particularly grateful to Professor Fereidoon Shahidi (Memorial University of Newfoundland-Canada) for his valuable advice during preparation of this book. Finally, we wish to extend our sincere thanks and gratitude to all authors for co-operative efforts and commendable contributions.

Lincoln, November 2001

Cesarettin Alasalvar  
Tony Taylor

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