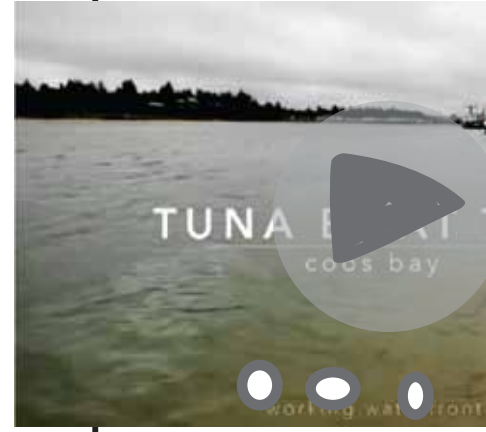
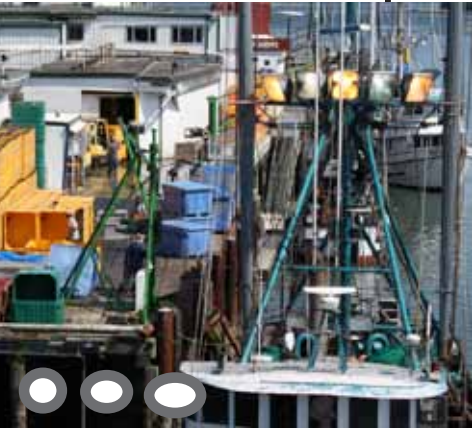


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## Fish Processors



Fish is a highly perishable food which needs proper handling and preservation if it is to have a long shelf life and retain a desirable quality and nutritional value.[3] The central concern of fish processing is to prevent fish from deteriorating. The most obvious method for preserving the quality of fish is to keep them alive until they are ready for cooking and eating. For thou-

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## Fish Processors

Tab 1

Tab 2

Tab 3

tab 4

If the temperature is decreased, the metabolic activity in the fish from microbial or autolytic processes can be reduced or stopped. This is achieved by refrigeration where the temperature is dropped to about 0 °C, or freezing where the temperature is dropped below -18°C.



The fish are refrigerated by circulating cold air or by packing them with ice. Forage fish, caught in large numbers, are refrigerated or chilled in seawater. Once chilled or frozen, the fish need further cooling to maintain the low temperature. There are key issues with fish cold store