## CONTENTS

1.	INTRODUC	ΓΙΟΝ.	1
2.	QUALITY-R	ELATED CHEMICAL AND PHYSICAL CHANGES IN	
	FROZE	N FOODS.	19
3.	MICROBIOL	LOGICAL CONDITIONS AFFECTING FROZEN FOOD	
	QUALIT	ΓΥ.	43
4.	QULITY AN	ND STABILITY IN FROZEN FRUITS AND JUICES.	85
5.	QUALITY A	AND STABILITY OF FROZEN VEGETABLES.	117
6.	STABILITY	OF FROZEN POULTRY MEAT AND EGGS.	143
7.	QUALITY A	AND STABILITY OF FROZEN BAKERY PRODUCTS.	169
8.	QUALITY A	AND STABILITY OF FROZEN MEATS.	191
9.	QUALITY A	AND STABILITY OF FROZEN SEAFOOD.	217
10. ESTIMATING QUALITY CHANGE FROM A KNOWN TEMPER			
	HISTOR	RY.	237
11.	QUALITY N	MANAGEMENT.	263
12. DEVELOPMENTS IN THE HANDLING, STORING, AND DISTRIBUTION			N
	OF FRO	OZEN FOODS.	285
13.	SURVEYS (	OF INDUSTRY OPERATING CONDITIONS AND FROZEN	
	PRODU	CT HISTORIES.	331
14.	VOLUNTAR	AY AND OFFICIAL STANDARDS OF GOOD PRACTICE.	345
AU	AUTHOR INDEX		
SII	SUBJECT INDEX		