664.9452 GOU 2nd ed.

CONTENTS

	Page
Part I ON TESTING THE FRESHNESS OF FROZEN FISH	7
Chapter 1. INTRODUCTION	9
Chapter 2. EXISTING AND PROPOSED INDICES	12
A. Spoilage Criteria	13
B. Erratic Criteria	21
C. Limited Criteria	29
D. Combinations with Potential	34
Chapter 3. A NOTE ON SUPERCHILLED FISH	45
Chapter 4. CONCLUSIONS	48
BIBLIOGRAPHY	52
Part II. RECOMMENDATIONS FOR THE CARE AND HANDLING OF FROZEN FISH	71
1. INTRODUCTION	73
2. FREEZING	73
3. PACKAGING	74
4. COLD STORAGE	75
5. SANITATION	76
SUMMARY	78
BIBLIOGRAPHY	79