

**664.94 KRE**

## **CONTENTS**

### **SESSION I**

RIGOR MORTIS	3
--------------	---

### **SESSION II**

PROBLEMS RELATED TO THE PRESERVATION OF FRESH FISH	41
--	----

### **SESSION III**

CONTROL OF DETERIORATIVE CHANGES IN FROZEN FISH	89
---	----

### **SESSION IV**

MEASURING THE DEGREE OF FRESHNESS OF FISH	141
---	-----

### **SESSION V**

PRODUCTION AND STORAGE OF FISH PROTEIN CONCENTRATE	215
--	-----

### **SESSION VI**

DEHYDRATION AND CANNING OF FISH	235
---------------------------------	-----

### **SUMMARIES**

Summary from the Viewpoint of Fishing Industry	271
Summary from the Viewpoint of Applied Research	273
Summary from the Viewpoint of Fundamental Research	274

<b>Index</b>	277
--------------	-----