

Fish Processing – Sustainability and New Opportunities

Edited by

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Preface

In writing a new volume on fish processing technology, it was thought appropriate to address the issue of sustainability as it affects the fish processing industry. These issues centre mainly on energy usage, water usage, effluents and by-product development opportunities for the industry. The world fisheries sector as a whole offers a good example of the difficulties in applying sustainability principles to a complex set of relationships.

The structure of this book follows the principle of dealing with the established processes first, covering canning, curing, freezing and surimi production. The later chapters look at new areas or those not usually included in conventional processing: fermented products, on-board processing, fish meal and oil production issues and high-value bioactive compounds. Three other linking chapters look at an introduction to the political and theoretical background to sustainability and fisheries; the use of life cycle assessment and supply chain approaches to measure the environmental impact of the fish processing industry; and, finally, a case study on the transport of fish in the United Kingdom.

Addressing the sustainability of the fish processing industry involves not just the technologies which could militate against environmental damage but also the economics and human societal imperatives behind them. Fish is food: providing nutrition and livelihoods for millions of people across the world. Because the fish processing industry sits between the fish producer and the consumer there is a need for influences from both sides to be considered. The aim of the book is to spark an interest not only in the technologies which can ensure a sustainable world fishery but also the contexts in which they operate. I hope there is much for the research academic, fish processor and social scientist to glean from the contents and take forward. The subtitle of the book, *Sustainability and New Opportunities*, is intended to show that the challenges of a sustainable industry are also opportunities for new product development and process innovation.

George M. Hall