

The Seafood Industry

Species, Products, Processing, and Safety

Second Edition

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Preface

Although there are excellent books on specific aspects of the seafood industry, few, if any, offer both the breadth and depth of information that the editors and authors of *The Seafood Industry*, 2nd edition, provide here.

The Seafood Industry, 2nd edition, is designed to cover the spectrum of seafood topics, taking the products from the water to the dinner plate and every stop in between. Information and insights into commercially important species of finfish and shellfish and their handling and processing are furnished. New chapters added for this edition include one on HACCP regulation, surimi, waste (by-product) utilization, species identification, biological safety of shellfish, and toxins, allergens, and sensitivities.

The information is written so that the processor, wholesale buyer, retailer, or consumer can understand it and put it to practical application. Yet, the student and the scientist can find much valuable information within the various chapters.

The editors and authors have made every effort to furnish the most up-to-date information and technologies available. However, as with any dynamic industry, change is constant. Fishery stocks ebb and flow, consumption patterns shift, new technologies are devised and implemented, and government rules and regulations are rewritten and enacted.

In seeking the best information available, chapter authors were selected from among the most knowledgeable seafood experts from around the United States.

Although this book is intended to encompass the vast topic of seafood and the industry built around this resource, certain limitations had to be imposed. The materials focus primarily on the industry in the United States, although innovations or activities in other countries have an impact on the US industry; those are covered. Each chapter in *The Seafood Industry* could receive—and in many cases has received—book length treatments. However, for this text, the editors decided to provide information on as wide an array of topics as possible and then to give each topic as much detail as space permitted.

We have drawn together what we feel is the broadest spectrum of information currently available on this dynamic industry. It is our sincere hope that this information will serve the seafood industry, those interested in this important industry, and the consumer.

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and whose efforts need to be recognized. First, we owe a tremendous debt of gratitude to the various authors who have readily given their valuable time and expertise to make this book what it is.

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