Preface

This volume is the second in the 3-volume treatise intended to review present-day fish science. The findings within this vast and important field of research are spread in innumerable scientific, technical, and trade journals, several of which are published in Russian and Japanese. This fact alone made the editing work very burdensome and furthermore revealed the inadequacies of present-day documentation and abstracting services in the food field in general, and the fish area in particular.

After having reviewed, in the first volume, the basic fields of production, biochemistry, and microbiology, this second volume proceeds to present the "public health" aspects of fish, its handling and processing. Nutrition, sanitation, and utilization are the major areas covered. A special effort has been made to convey the global aspects of fish utilization. By employing partly new concepts, a more balanced and correct picture is given, illustrating the key role of fisheries in many countries and major regions. The prevailing idea that fisheries contribute little to human feeding is substantially revamped when the character of fish as a rich source of protein and its great marginal effect in amino acid supplementation is properly considered.

Another unique characteristic of this volume is the emphasis on the risks involved in the man-induced pollution of waters through sewage effluents and radioactive contamination, fallout, and discharges. The effect on wholesomeness, preservation, and contamination is analyzed separately. Very few summaries are available on the diseases of marine and fresh-water fishes. Their economic importance is, nevertheless, at this stage largely a free guess, but unquestionably ravages by diseases and pests do occur both in lakes and oceans.

The most fundamental feature of this volume, from the public health point of view, is the mapping of the alternative ways that fish, as food, reaches the individual consumer, and also the relative significance of major preserving and processing methods. Both from the national and international point of view the whole field of fish disposition, utilization patterns, and over-all efficiency are of major concern.

This entire volume should be of considerable value not only to fish and food scientists in general, but also to public health workers, marine and fresh-water biologists, nutritionists, and sanitary engineers.

The general scope and purpose of this 3-volume treatise is presented in the preface to the first volume.

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