

CONTENTS OF VOLUME III

Handling and Processing

FRESH FISH

- FR. BRAMSNAES: Handling of Fresh Fish
L. FARBER: Freshness Tests

CANNING

- C. J. H. VAN DEN BROEK: Canning in General
J. STERN: Salmon
S. LASSEN: Tuna Fish
H. CHEFTEL: French Sardines
M. STENSTRÖM: Scandinavian Sardines
B. S. CLARK AND R. M. BERGLUND: Maine Sardines
E. TANIKAWA: Shellfish
T. TAKAHASHI: Squid Processing

FREEZING

- E. HEEN AND G. BORGSTROM: Fish Freezing

SEMI-PRESERVES

- V. MEYER: Marinades
F. ALM: Scandinavian Anchovies and Herring Tidbits
H. CHEFTEL: Mediterranean Anchovies

SALTING (CURING)

- N. A. VOSKRESENSKY: Salting of Herring
F. W. VAN KLAVEREN: Salted Cod

SMOKING

- C. L. CUTTING: Smoking

DEHYDRATION

- A. C. JASON: Dehydration

RADIATION STERILIZATION

- B. COLEBY AND J. M. SHEWAN: Radiation Preservation of Fish

FERMENTED PRODUCTS

- A. G. VAN VEEN: Fermented Fish Products of Southeast Asia

FEEDS FROM FISH

- T. SPARRE: Manufacturing of Fish Meal
S. LASSEN: Fish Solubles (Manufacturing)

WHALE MEAT

- T. MARUYAMA: The Utilization of Whale Meat and Problems Involved

FISH INDUSTRY

- G. BORGSTROM: Trends in the Development of the Fish Processing Industry
M. JUL: Processing at Sea and Factory Ships

LIST OF COMMON FOOD FISHES

SUBJECT INDEX