CONTENTS OF VOLUME I

Production, Biochemistry, and Microbiology

GOTTHILF HEMPEL: Biology of Sea Fish Production

DIETMAR RIEDEL: World Fisheries

HANS MANN: Fish Cultivation in Europe

TADASHI TAMURA: Carp Cultivation in Japan

ROBIN A. DREWES: Raising Fish for Food in Southeast Asia

RAYMOND JACQUOT: Organic Constituents of Fish and Other Aquatic Animal Foods

TOMOTARO TSUCHIYA: Biochemistry of Fish Oils

OLAV NOTEVARP: Recent Findings in Fatty Acid Composition of Marine Oils

W. J. DYER AND J. R. DINGLE: Fish Proteins with Special Reference to Freezing

MASAO KIMATA: The Histamine Problem

W. SIMIDU: Nonprotein Nitrogenous Compounds

E. AMLACHER: Rigor Mortis in Fish

HIDEO HIGASHI: Vitamins in Fish—with Special Reference to Edible Parts

J. M. SHEWAN: The Microbiology of Sea-Water Fish

ERNEST A. FIEGER AND ARTHUR F. NOVAK: Microbiology of Shellfish Deterioration

FRITZ BRAMSTEDT AND MARGARETHE AUERBACH: The Spoilage of Fresh-Water Fish

H. L. A. TARR: Chemical Control of Microbiological Deterioration

LIST OF COMMON FOOD FISHES

SUBJECT INDEX

CONTENTS OF VOLUME II

Nutrition, Sanitation, and Utilization

C. L. CUTTING: Historical Aspects of Fish

ERNEST GEIGER AND GEORG BORGSTROM: Part I. Fish Protein—Nutritive Aspects

GEORG BORGSTROM: Part II. Shellfish Protein—Nutritive Aspects

Y. TOYAMA AND T. KANEDA: Nutritive Aspects of Fish Oils

ETHEL CRUICKSHANK: Fat Soluble Vitamins

JEAN CAUSERET: Fish as a Source of Mineral Nutrition

H. L. A. TARR: Changes in Nutritive Value Through Handling and Processing Procedures

GEORG BORGSTROM: Fish in World Nutrition

K. ARIMOTO: The Role of Marine and Fresh-Water Foods in the Japanese Diet

B. E. MARCH: Fish Meal and Condensed Fish Solubles in Poultry and Livestock Feeding
CONTENTS OF VOLUMES I, II, AND IV

WILLIAM L. LEOSCHKE: Fish in the Raising of Mink

J. M. SHEWAN: Part I. Food Poisoning Caused by Fish and Fishery Products

TOSHIHARU KAWABATA: Part II. Fish-Borne Food Poisoning in Japan

A. GUELIN: Polluted Waters and the Contamination of Fish

R. BUTTIAUX: Salmonella Problems in the Sea

BRUCE W. HALSTEAD: Biotoxications, Allergies, and Other Disorders

CARL H. OPPENHEIMER: On Marine Fish Diseases

C. VAN DUIJN, JR.: Diseases of Fresh-Water Fish

F. E. J. FRY AND K. S. NORRIS: The Transportation of Live Fish

GEORG BORGSTROM AND C. PARIS: Radioactivity and Seafood

GEORG BORGSTROM: Trends in Utilization of Fish and Shellfish

LIST OF COMMON FOOD FISHES

SUBJECT INDEX

CONTENTS OF VOLUME IV

Processing: Part 2

F. BRAMSNAES: Handling of Fresh Fish

LIONEL FÄRBER: Freshness Tests

C. J. H. VAN DEN BROEK: Fish Canning

SVEN LASSEN: Tuna Canning and the Preservation of the Raw Material through Brine Refrigeration

HENRI CHEFTET: The Canning of the Sardine, Clupea pilchardus Walbaum

MARTIN D. STENSTRÖM: Scandinavian Sardines

BERTON S. CLARK AND RALPH M. BERGLUND: Canning of Maine Sardines

EIICHI TANIKAWA AND SHAMSUD DOHA: Heat Processing of Shell Fish

TOYO-O TAKAHASHI: Squid Meat and Its Processing

E. HEEN AND O. KARSTI: Fish and Shellfish Freezing

B. COLEY AND J. M. SHEWAN: The Radiation Preservation of Fish

MOGENS JUL: Processing at Sea and Factory Ships

LIST OF COMMON FOOD FISHES

SUBJECT INDEX