


British-Patent.1971..Fish preservative. Fish and marine products. patent No.1255205


Courtial, W. 1970. Fish fillet preserving process. *West German patent. (1 914 639)*


Food and Agriculture Organization of the United Nations. Fisheries Department, Fisheries Information, Data and Statistics Units. FISHSTATS Plus. 2006. Universal software for fishery statistical time series Version 2.3.


Food and Agriculture Organization of the United Nations. FAOSTAT. 2006. (www.faostat.fao.org)


Bactericidal activity of aqueous chlorine and chlorine dioxide 

Lindsay R.C., Josephson D.B. and Olafsdottir G. 1986. Chemical and 
biochemical indices for assessing the quality of fish packaged in 
Seafood Quality Determination; Kramer D.E., Liston J., Eds.; Elsevier 
Science Publishers: Amsterdam.

Pt B Sci and Eng.* 58: 2776.

dioxide and Oxygen enriched atmospheres on microbiological and 
chemical changes in refrigerated tuna (Thunnus alalunga) steaks. 

Refrigerated storage (2°C) of sole (Solea solea) fillets under CO2 
enriched atmospheres. *Journal of Agriculture and Food Chemistry.* 46: 
1143-1149.


Luo, X. and Zhu, Y. 2000. Studies on Sodium lactate used in preservation of 
beef. *Dept. of Food Science,* Shandong, China. 26: 1-5.

Inc. New York

Mahmoud, S.M.B. Koji Yamazachi, Kazuo miyashita, Shin Il-Shik, Chang 
Dong-Suk and Tetsuya Suzuki. 2004. Bacterial microflora of carp 
(Cyprinus carpio) and its shelflife extension by essential oil compounds. 
*Food Microbiology.* 21: 657-666.

Makarios, L. IK., and Lee, T. C. 1993. Protein hydrolysis and quality 
deterioration of refrigerated and frozen seafood due to obligately 
psychrophilic bacteria. *Journal of Food Science.* 58 : 310-313

Marshall, D.L. and Kim, C.R. 1996. Microbiological and sensory analysis of 
refrigerated catfish fillets treated with acetic and lactic acids. *Journal of 
Food Quality,* 19 : 317-326.

method effect on texture, colour and microbial load of channel catfish 


Rodriguez, C., Masoud, T and Huerta, M.D. 1997. Qualitative and Quantitative variations in parameters used to evaluate quality of thermally processed fish. Alimentaria. 288: 121-123.

of the canning process and storage in olive oil for five years. *Journal of the Science of Food and Agriculture.* **77**: 244-250.


Reference


Yetim. 1996. Sorbic acid and preservation of fresh fish. Gida. 21: 205-213


