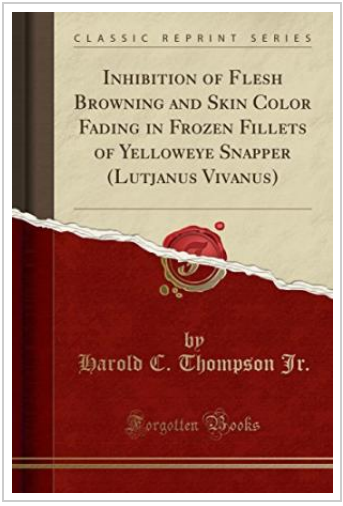

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Inhibition of Flesh Browning and Skin Color Fading in Frozen Fillets of Yelloweye Snapper (Lutjanus Vivanus) (Classic Reprint) (Paperback)

By Harold C Thompson Jr

Forgotten Books, United States, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Inhibition of Flesh Browning and Skin Color Fading in Frozen Fillets of Yelloweye Snapper (Lutjanus Vivanus) The test pack of red snapper was stored in a - 10 F C) freezer. At the slightly warmer storage temperature of - 18 C, the nucleotide imp (inosine monophosphate) in frozen swordfish steaks is degraded at the rate of only amoles per gram per week. Imp degrades at the rate of amoles per gram per week at - 8 C (dyer and Hiltz, This type of degradation results in a change in the free and bound ribose content of fish ?esh. According to Dyer et dl. No sig nificant change in content of imp, inosine, and hypoxanthine in the ordinary muscle of fast frozen swordfish steaks occurs during freezing and frozen storage at - 26 C for a period of from 4 to 5 months. Therefore, at the tem perature at which this pack was stored (ap proximately - 26 C), no changes in free and bound ribose due to enzymatic degradation of nucleotides and nucleosides should have oc curred. Consequently, the...

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Reviews

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