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Fish and Fishery Products Analysis

A Theoretical and Practical Perspective

 Springer

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This novel and informative book discusses the various aspects of seafood quality. The book is divided into 7 broad sections, each tackling a different aspect. The first section covers the general aspects relevant to the nutritional quality of the fish and the various extraction protocols for macro-/ micro-nutrients. The second section provides insights into handling and the principles of thermal and non-thermal processing techniques for commercially important fishery products. The quality standards and safety concerns in the seafood industry and consumption are discussed in this section. The freshness indices of the processed products including biochemical, microbiological and toxicological characteristics are also included. The third section discusses the physico-chemical characteristics and quality parameters of potable water/ ice. The fourth section includes the quality assessment of various toxicants related to seafood products. The fifth section deals with the specific aspects such as principle, instrument and procedures of conventional and novel analytical instruments relevant to the seafood industry. The sixth section deals with the seafood waste management including solid and liquid seafood wastes. Presently, there is a great awareness regarding environmental sustainable processing/ preservation techniques. The final chapter discusses the bioactive compounds from under-utilized marine sources showing pharmaceutical/ nutraceutical applications.

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Contents

1	Assessment of Nutritional Quality of Fish	1
1.1	Nutritional Quality of Fish.	1
1.1.1	Water: The Universal Solvent	1
1.1.2	Fish Proteins	6
1.1.3	Fish Lipids	12
1.1.4	Nonprotein Nitrogenous Compounds	15
1.1.5	Vitamins, Minerals, and Trace Elements	22
1.1.6	Carbohydrates	32
1.1.7	Flavor Bearing Constituents	37
1.2	Proximate Composition/Nutritional Quality Evaluation	39
1.2.1	Analysis of Moisture	39
1.2.2	Analysis of Protein	40
1.2.3	Analysis of Crude Lipid.	42
1.2.4	Analysis of Ash Content	43
1.2.5	Analysis of Carbohydrates.	45
1.3	Amino Acid Composition Analysis by HPLC.	46
1.3.1	Sample Preparation for Amino Acid Analysis.	47
1.3.2	Apparatus.	47
1.3.3	Chromatographic Conditions.	47
1.4	Analysis of Fatty Acids	48
1.4.1	Analysis of Fatty Acids Using Gas Chromatography-Mass Spectrometry (GC-MS)	49
1.4.2	¹ H-NMR Spectroscopy of Fatty Acids	50
1.5	Analysis of Phospholipids	51
1.5.1	Direct Estimation of Phospholipids (Colorimetric Method).	51
1.5.2	Phospholipid Determination by Phosphorous Assay.	51
1.5.3	HPLC of Phospholipids.	53
1.6	Analysis of Vitamins	54
1.6.1	Analysis of Water-Soluble Vitamins	54
1.6.2	Analysis of Fat-Soluble Vitamins	54

1.7	Analysis of Minerals	55
1.7.1	Atomic Absorption Spectrophotometry	56
	References	60
2	Fish and Fishery Products: Quality Indices	63
2.1	Processing of Various Fish and Seafood	63
2.1.1	High- and Low-Thermal Preservation Techniques	63
2.1.2	Novel Nonthermal Processing and Preservation Techniques	68
2.2	Biochemical Changes During Processing	85
2.2.1	Postmortem Biochemical Changes	86
2.3	Value Addition	91
2.3.1	Mince-Based Products	91
2.3.2	Allied seafood delicacies	94
2.3.3	Miscellaneous	95
2.4	Determination of Functional Quality of Processed Food	98
2.4.1	Determination of Color and Odor	98
2.4.2	Determination of Salt Content	99
2.4.3	Determination of Water Activity	100
2.4.4	Evaluation of Sensory Parameters	103
2.4.5	Evaluation of Texture	106
2.4.6	Determination of Electrical Properties/Redox Potential	109
2.4.7	Folding Test for Surimi	109
2.4.8	Specific Gravity of Fish Oils	110
2.4.9	Analysis of Starch in Breaded and Battered Products	111
2.5	Determination of Freshness Indices of Processed Food	112
2.5.1	Assessment of Protein Degradation	112
2.5.2	Assessment of Lipid Oxidation	117
2.5.3	Assessment of Carbohydrate Catabolites	121
2.5.4	Assessment of Nonprotein Nitrogen (NPN)	122
2.5.5	Assessment of Nucleotides and Nucleotide Catabolite	123
2.6	Miscellaneous	125
2.6.1	Determination of Na ⁺ /K ⁺	125
2.6.2	Determination of Formaldehyde	125
2.6.3	Determination of Ammonia	126
2.7	Microbiological Parameters	127
2.7.1	Evaluation of Total Plate Count	127
2.7.2	Isolation, Identification, and Characterization of Seafood Bacteria	127
2.7.3	Detection and Identification of Fecal Streptococci	129
2.7.4	Detection and Identification of <i>Salmonella typhimurium</i>	129
2.7.5	Detection and Identification of <i>Vibrio cholerae</i> and <i>Vibrio parahaemolyticus</i>	129
2.7.6	Detection and Identification of <i>E. coli</i>	130

2.7.7	Detection and Identification of <i>Staphylococcus aureus</i>	131
2.7.8	Detection and Identification of <i>Listeria monocytogenes</i>	131
2.7.9	Detection and Identification of <i>Klebsiella</i>	132
2.7.10	Detection and Identification of <i>Shigella</i>	132
2.7.11	Detection and Identification of <i>Campylobacter</i>	135
2.7.12	Determination of Total Fungi Count	138
2.8	Trends in Quality Control and Assurance in Seafood Processing Industry	138
2.8.1	HACCP, ISO, and FAO	138
2.8.2	Seafood Hazards and Prophylaxis	142
	References	143
3	Water/Ice: Assessment of Quality	145
3.1	Physical and Chemical Characteristics of Water	146
3.1.1	Determination of pH	146
3.1.2	Determination of Temperature	146
3.1.3	Determination of Color	147
3.1.4	Determination of Turbidity	148
3.1.5	Determination of Odor and Taste	149
3.1.6	Determination of Alkalinity	150
3.1.7	Determination of Specific Conductance/Conductivity	151
3.1.8	Determination of Salinity	153
3.1.9	Determination of Total Dissolved Solids	154
3.1.10	Determination of Total Suspended Solids	155
3.1.11	Determination of Hardness	156
3.1.12	Determination of Chloride, Fluoride, Sulfate, Nitrite, and Phosphate	158
3.2	Toxic Components	165
3.2.1	Determination of Copper, Chromium, Cadmium, Zinc, Lead, Mercury, Iron, and Manganese	165
3.2.2	Determination of Pesticides	168
3.2.3	Determination of Phenols	174
3.2.4	Determination of Oil/Grease	176
3.3	Organic Nutrient and Demand	177
3.3.1	Determination of Biological Oxygen Demand	177
3.3.2	Determination of Chemical Oxygen Demand	179
3.3.3	Determination of Nitrates	180
3.4	Microbiological Parameters	181
3.4.1	Determination of Most Probable Number (MPN)	181
3.4.2	Determination of Total Coliforms in Water (Five-Tube MPN Method)	181
3.4.3	Determination of Standard Plate Count	182
3.4.4	Determination of Total Coliforms/Fecal Coliforms	182

3.4.5	Determination of Biofouling and Biofilm Formation	182
3.4.6	Determination of Pathogens.	183
3.5	Biological Parameters	183
3.5.1	Determination of Phytoplankton and Zooplankton	183
3.6	Radioactive Elements.	188
3.6.1	Alpha Emitter and Beta/Photon Emitter	188
Appendices		191
Appendix 3.1 Drinking Water Quality Standard		191
Appendix 3.2 – Drinking Water Quality Standard.		193
Appendix 3.3 Drinking Water and Human Health Quality Criteria		194
Appendix 3.4 EPA Standards for Toxin Metals, Pesticides, and Radioactive Components in Drinking Water.		195
Appendix 3.5 Water Quality (Indian Standard Drinking Water Specification (BIS-10500: 1991))		197
Appendix 3.6 Different Types of Phytoplankton and Zooplanktons)		199
References.		203
4	Toxicants: Assessment of Quality	203
4.1	Analysis of Food Additives	203
4.1.1	Synthetic Food Additives and Adulterants.	203
4.1.2	Analysis of Antibiotics	214
4.1.3	Analysis of Pesticide	215
4.1.4	Analysis of Heavy Metals	217
4.1.5	Analysis of Metallothioneins.	224
4.2	Analysis of Biotoxins	225
4.2.1	Analysis of Aflatoxin	225
4.2.2	Finfish Toxins.	226
4.2.3	Shellfish Toxins	236
4.2.4	Other Toxins.	242
4.3	Analysis of Filth	249
4.3.1	Examination for Insects and Rodent Contamination.	249
4.3.2	Filth Recovery Methods.	252
4.4	Emerging Pathogens	256
4.4.1	Campylobacter.	256
4.4.2	<i>E. coli</i> O157:H7.	256
4.4.3	Salmonella	257
4.4.4	Identifying Reservoirs	257
4.4.5	Detection of Emerging Pathogens	258
References.		259
5	Techniques Used in Fish and Fishery Products Analysis	263
5.1	Instruments Used for Physiochemical Analysis	263
5.1.1	pH Meter	263
5.1.2	Moisture Meter	266

5.11.1	Instrumentation	335
5.11.2	Principle of an Elemental Analyzer	335
5.12	X-Ray Diffraction	336
5.12.1	Bragg's Law	337
5.12.2	General Principle and Instrumentation	337
5.12.3	Powder XRD	338
5.13	Enzyme-Linked Immunosorbent Assay (ELISA)	339
5.13.1	Types of ELISA	340
5.14	Polymerase Chain Reaction (PCR)	342
5.14.1	Conventional PCR Technique	343
5.14.2	PCR Amplification Mix	344
5.14.3	Stages of PCR	344
5.15	Electrical Conductivity Meter	345
5.15.1	Instrumentation	346
5.15.2	Factors Affecting Electrical Conductivity	347
5.16	Geiger-Muller Counter	347
5.16.1	Principle of a GM Counter	347
5.16.2	Geiger-Muller Tube	348
5.16.3	Geiger-Muller Detectors	350
5.16.4	Factors Affecting GM Operation	352
5.16.5	Advantages and Disadvantages of a Geiger Counter	353
5.17	Biosensors	354
	References	357
6	Waste Management in Seafood Industry	361
6.1	Seafood Waste Disposal	361
6.1.1	Utilization of Solid Seafood Wastes	362
6.2	Wastewater Characterization	363
6.3	Wastewater Treatment and Monitoring	365
6.3.1	Hydrolysis	365
6.3.2	Biodegradation and Bioremediation	366
6.3.3	Filtration/Screening	371
6.3.4	Miscellaneous	372
	References	377
7	Bioactive Compounds from Marine Sources	379
7.1	Marine Biopolymers and Derivatives	379
7.1.1	Collagen and Gelatin	379
7.1.2	Chitin and Chitosan	386
7.2	Proteoglycans and Glycosaminoglycans	387
7.2.1	Proteoglycans	387
7.2.2	Glycosaminoglycans	388
7.3	Antioxidant Pigments and Polyphenols	391
7.3.1	Antioxidant Pigments	391
7.3.2	Antioxidant Polyphenols	393
7.4	Seaweed Polysaccharides	395
7.4.1	Agar, Carrageenan, and Alginate	396