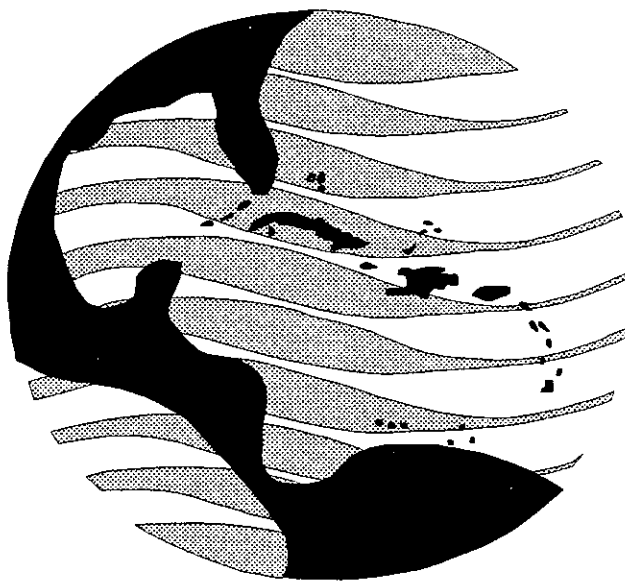


October 1996

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NINETEENTH and TWENTIETH ANNUAL CONFERENCES

TROPICAL AND SUBTROPICAL
SEAFOOD SCIENCE AND TECHNOLOGY SOCIETY
OF THE AMERICAS



Papers & Abstracts

19th Annual Conference
New Orleans, LA
September 11-13, 1994

20th Annual Conference
Humacao, Puerto Rico
November 5 - 8, 1995

Florida Sea Grant College Program
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NINETEENTH and TWENTIETH ANNUAL CONFERENCES
TROPICAL AND SUBTROPICAL
SEAFOOD SCIENCE AND TECHNOLOGY SOCIETY
OF THE AMERICAS

(previous Tropical and Subtropical Fisheries Technological Society of the Americas)

September 11-13, 1994
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New Orleans, LA

November 5-8, 1995
Palmas del Mar Resort
Humacao, Puerto Rico

Proceedings compiled by:
W. Steven Otwell, Ph.D

The Tropical and Subtropical Seafood Science and Technology Society of the Americas (acronym "SST Society") is the new name for the previous Tropical and Subtropical Fisheries Technological Society of the Americas. This change was discussed and unanimously adopted by the SST Executive Committee during their 18th annual conference in Williamsburg, Virginia, September 1, 1993. This change was considered necessary to better reflect the intent and practice of the Society. Likewise, this new name better focuses and communicates the Society's future plans which are mindful of the increasing concerns for seafood product quality and safety. SST's concern for more technical exchange realizes the growing importance of the neighboring countries that share resources, common problems and opportunities. It is hoped that this name change will be recognized by mutual concerns and interests throughout the tropical and subtropical regions of South, Central and North America.

The Tropical and Subtropical Seafood Science and Technology Society of the Americas is a professional, educational association of aquatic food product technologists interested in the application food science to the unique problems of production, processing, packaging, distribution, storage and preparation of the tropical and subtropical species be they harvested, cultured or fabricated for domestic or international commerce. Their principle objective is to advance the use and understanding of applied and basic science as relates to product quality and safety. Their membership is open to commercial interest, government agencies, academic expertise and students. Their topics typically involve products and settings about the Gulf of Mexico and South Atlantic regions from Texas through Virginia and including the Caribbean Basin and countries about the Gulf of Mexico. They welcome and encourage participation from similar tropical and subtropical regions about the world.

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