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Technological Conference of the Americas

in second joint meeting with:

Atlantic Fisheries Technology Conference

Program and Abstracts

August 29-September 1, 1993
Williamsburg, Virginia

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TROPICAL AND SUBTROPICAL FISHERIES
TECHNOLOGICAL CONFERENCE OF THE AMERICAS

in second joint meeting with

ATLANTIC FISHERIES TECHNOLOGY CONFERENCE

August 29 - September 1, 1993
Williamsburg, Virginia

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The Tropical and Subtropical Fisheries Technological Society of the Americas is a professional, educational association of aquatic food product technologists interested in the application of science to the unique problems of production, processing, packaging, distribution, and utilization of tropical and subtropical fishery species be they harvested, cultured or imported. The sister organization, Atlantic Fisheries Technological Society has maintained the same meeting objectives in the North through Mid-Atlantic coastal regions of Canada and the U.S. since 1957.

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