TWENTY-FIRST ANNUAL CONFERENCE

TROPICAL AND SUBTROPICAL
SEAFOOD SCIENCE AND TECHNOLOGY SOCIETY
OF THE AMERICAS

Papers & Abstracts

21st Annual Conference
Clearwater Beach, FL
November 3-6, 1996

Florida Sea Grant College Program
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The PROCEEDINGS are a compilation of papers presented at an Annual Conference of the Tropical and Subtropical Seafood Science and Technology (SST) Society of the Americas. The previous (before 1994) name of the organization was the Tropical and Subtropical Fisheries Technological Society of the Americas. Joint proceedings have been held with the Atlantic Fisheries Technological Society (AFT) and the Gulf and Caribbean Fisheries Institute (GCFI). Some presentations are included only as abstracts based on the author’s request. The intent in issuing this PROCEEDINGS is to disseminate results from ongoing research and advisory services, and commercial and regulatory issues. This intent will facilitate communications between regional investigators, industries, and government entities.

The PROCEEDINGS can be purchased as individual volumes or as a unit of volumes. The Florida Sea Grant program will provide the 12th-20th volumes for only $60.00

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

November 3-6, 1996
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The Seafood Science and Technology (SST) Society schedules their annual conference based on a three year cycle; Year 1 - Domestic meeting in the southeastern sector of the continental United States; Year 2 - International Meeting outside the continental United States; and Year 3 - Joint meeting with the Atlantic Fisheries Technological Society alternating in locations between the southeastern or northeastern sector of the continental United States.

The Seafood Science and Technology Society of the Americas is a professional, educational association of aquatic food product technologists interested in the application of 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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