

Biochemical Evaluation of Fish in Basrah City Markets, Southern Iraq

Food quality, including the maintenance of its safety, is a major concern facing the food industry today. Despite great efforts and advances in the field of scientific research, their effects on the improvement of the quality and safety of food have been minimal and the industry continues to confront major problems on both economic and health sides. Although it has a limited economic impact, the costs of diseases transmitted by food remain to be very expensive to resolve. Fish form the largest group of the animal kingdom. After death, its body becomes an appropriate medium for bacterial growth. Deterioration of fish tissue results from the microorganism identified by many properties such as the production of biogenic amines. Fish being subject to contamination with chemicals in the environment, such as trace elements and PAHs. The main reason for writing this book is to detect, analyze, and determine types of chemical contaminants in fresh, frozen and canned fish products that are sold in Iraqi markets specifically in Basrah City. In addition, provide essential information to the consumers, scientific researchers, food regulators, and any members of the food industry.



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978-620-2-31692-7

Fish quality

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Biogenic amines, PAHs and Trace elements