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Blueing of Processed Crab Meat, Vol. 2: Identification of Some Factors Involved in the Blue Discoloration of Canned Crab Meat (Callinectes Sapidus) (Classic Reprint) (Paperback)

By Melvin E Waters

Forgotten Books, United States, 2016. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Blueing of Processed Crab Meat, Vol. 2: Identification of Some Factors Involved in the Blue Discoloration of Canned Crab Meat (Callinectes Sapidus) An outbreak of blue discoloration in canned crab meat occurred during 1969. This paper reports the result of a study we made to pinpoint the cause of blueing and suggest a remedy. Factors found not to affect the color of canned crab meat are (1) method of obtaining a vacuum, (2) the use of a parchment liner, (3) plant water used in processing, (4) the use of dead and/or partially dead crabs, and (5) several metal ions reported as the cause of blueing in other products. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or missing page, may be replicated in our edition....



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