

Slide 1



Slide 2



Slide 3



Slide 4

The quality of fresh fish depends on how it is handled at the point of:

- harvest
- processing
- storage
- distribution



Slide 5

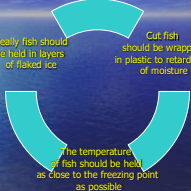
The freshness of **unfrozen** fish is maintained with:

- adequate moisture
- cold temperatures



Slide 6

Presentation



- Ideally fish should be held in layers of iced fish
- Gut fish should be wrapped in plastic to retard loss of moisture
- The temperature of fish should be held as close to the freezing point as possible

Slide 7



Slide 8



Slide 9



Slide 22



Slide 23



Slide 24



Slide 25



Slide 26



Slide 27



Slide 40



Slide 41

Shrimp

<p>Look for:</p> <ul style="list-style-type: none"> • <i>Translucent shells with grayish green, pinkish tan or pink tint</i> • <i>Moist appearance</i> • <i>Firm flesh</i> • <i>Mild odor</i> 	<p>Avoid:</p> <ul style="list-style-type: none"> • <i>Blackened edges or spots on shell (except spot prawns)</i> • <i>Bright red appearance</i> • <i>Soft flesh</i>
--	---

Slide 42



Slide 43



Slide 44



Slide 45



Slide 46



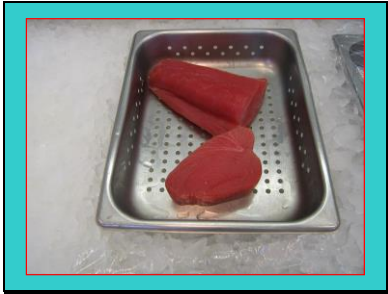
Slide 47



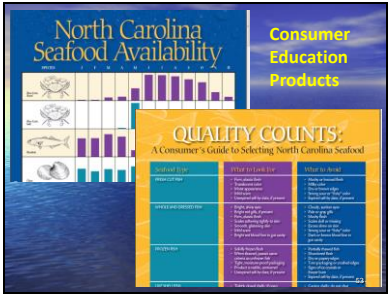
Slide 48



Slide 52



Slide 53



Slide 54



Slide 55