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Preservation and Storage

most common methods in use today are salting, smoking, drying, pickling, canning, and refrigeration The last two are now, by all counts, the most

important They have been especially dependent upon modern science It was dis-covered that things decay on account of the action of small living things called bacter,ia In canning we heat the

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CHAPTER 425 FISHERIES CONSERVATION AND MANAGEMENT ACT

FISHERIES CONSERVATION AND MANAGEMENT [CAP 425 1 CHAPTER 425 FISHERIES CONSERVATION AND MANAGEMENT ACT To make provision for the regulation, conservation and management of the fisheries of Malta and matters incidental thereto 4th June, 2001 ACT II of 2001, as amended by Legal Notice 426 of 2007; and Acts XV of 2009, IV of 2013 and XXXIV of

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Antiquated techniques of preserving fish included drying, salting, pickling and smoking All of these methods are as yet utilized today yet the more modern techniques of freezing and canning have taken on a large importance Processing of fish involves essentially the utilization of conservation procedures in order to retain quality and increase shelf life It might likewise mean increasing

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The salmon canning industry - CORE

Though the salmon-canning industry has long been of interest to the public as well as members of the trade, no systematic study of the marketing structure in the industry has been made The available historical material lacks continuity, while the Bureau of Fisheries has confined its activities to prob