

ANNOTATED BIBLIOGRAPHY FOR
SEAFOOD PRODUCTS EDUCATION

by

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FOREWARD

Seafood* is a valuable food resource. Depending on the species, it tends to be low in fat, high in protein and a good source of a number of vitamins and minerals. Most persons residing in the geographic areas served by Sea Grant are generally unaware of the nutritional contribution of seafood. In addition, the average consumer lacks the knowledge to wisely use seafood in the home.

Before developing materials targeted to alleviate the above-mentioned deficiencies, our staff surveyed the existing information relating to marine food resources. An ERIC search was completed in 1978 and updated in the spring of 1979. All pertinent documents in the Virginia Polytechnic Institute and State University library were reviewed. In addition, appropriate individual faculty were contacted and all opened their personal libraries for our use.

This document reflects that two year effort. Contained herein is an annotated listing of publications relating to seafood products education.



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*The word seafood is used in all Seafood Products Education materials to mean all edible animal foods taken from the water, either saltwater (tuna, mackerel, lobster) or freshwater (crayfish, catfish, rainbow trout). Many seafoods may be taken from both salt and freshwater (salmon, shad). Seafoods include two subdivisions: finfish (flounder, trout) and shellfish (oysters, shrimp).

ANNOTATED BIBLIOGRAPHY FOR
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M213 ment. Much of book is on how to prepare seafood (recipes)
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