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Abstract Sample

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TILAPIA AS HUMAN FOOD

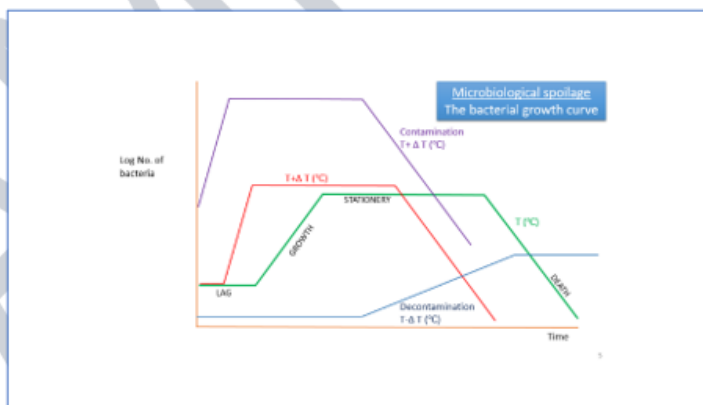
Arthur Charles Stabler

Department of Aquaculture, University of Hatteridge, Withernsea, UK

arthur.stabler@uoh.ac.uk

Florence Maude Hill, Department of Food Science, International Development Institute, Nairobi, Kenya

The paper considers tilapia as human food, in the context of widespread and growing global consumption of tilapias from aquaculture. It discusses how conditions during production, harvest, slaughter, and post-harvest handling can impact on the different aspects of product quality, particularly flavour, shelf life and nutritional characteristics. Food safety hazards associated with tilapia aquaculture are reviewed, including fish-borne zoonotic trematodes, bacterial food poisoning (including recent outbreaks attributed to Group B *Streptococcus*) and residues derived from residues of veterinary medicines and fungal toxins in feed. Options for exploring the potential for nutritional fortification of tilapia feeds, and improved management of production conditions for safer and higher quality products are proposed. The authors call for better advice to consumers regarding health risks related to consumption of raw tilapias and cross contamination.



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