

**PREREQUISITE TECHNIQUE
ON THE FISH PROCESSING UNITS**

First Edition

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Preface

This book has been designed for use as one of reference book by undergraduate students majoring in fisheries processing product technology and a basic understanding for worker and researcher in the field of fisheries industries.

In preparation of the manuscript, we followed the recommendation for subjects coverage in a textbook of principle of Hazard Analysis and Critical Control Point (HACCP), Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOP) of fisheries products for students of fisheries processing product technology study program. This textbook also contained our research report of some traditional methods of fish processing in Indonesia that has been done recently.

More than 15 years have passed since Indonesian government declared the program of HACCP in fisheries products in 1994. Over those years HACCP become the most widely issues that awarded by exporter in particular.

As the first edition, in this book we made a several section which contain of fish products safety that should be support by processing technology and facilities that are based on HACCP system. This book consists of five chapters which explain prerequisite program with its components and its application on traditionally fish processing. Furthermore, it explains documentation technique and prerequisite application on fish processing units, and research that support prerequisite application on the fish processing technology.

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First author *Fronthea Swastawati* is grateful for the loving support of her husband, Herry; and her children, Rizky, Ardhi, and Tommy.

Co-author *Eko Susanto* wants this book to be a visible tribute to his wonderful family to which he is forever devoted and whom he loves.

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