### Order Form

**MANUALS ON CD-ROM’s**

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#1 - A Seafood Quality Program for the Mid-Atlantic Region: Part I (cover title: Demonstration of a Quality Maintenance Program for Fresh Fish Products); Part II; Part III; Part IV; $15

#2 - Seafood Pasteurization and Minimal Processing Manual and Engineering and Economics of the Oyster Steam Shucking Process; $15

#3 – Infosource Volume 1: Databases. Includes: CFAST Seafood Reference Database; CFAST Seafood Compositional Database; F-Value Calculator; HACCP Forms; $5

#4 – Infosource Volume 2: Food Safety. Includes: topics covering HACCP, food safety, aquaculture, transportation, retailing, preventive measures, food pathogens such as *Vibrio* spp. and *Listeria* spp., cold smoking, and pathogen control; $5

#5 – Infosource Volume 3: Aquaculture. Includes: topics covering aquaculture effluents, HACCP, food safety, labeling of imported aquaculture products, introduction of non-native species, environmental impacts, organic production methods, and pathogen control; $5

#6 - Waste Management and Resource Recovery for the Commercial Fisheries and Aquaculture. Includes: Biological Denitrification of Water; Characterization and Utilization of Waste from Ocean Quahog and Surf Clam Processing Plants; CFAST Project Report: The Toxicity of Ammonia to the Marine Organisms, Sheephead Minnow, Mysis, and Grass Shrimp; Final Report: The Characterization, Treatment and Improvement of Aquacultural Effluents; The Impact of Crab Waste on Marine Environments; plus more!; $30

#7 – Instructional Resources for Aquaculture. Includes: 101 Bulletin Board Ideas for Seafood Education; Seafood Transparency Masters with Text; Seafood Products: An Instructional Guide for Home Economics Programs; and Seafood Products Resource Guide; $15
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**Collection of Proceedings from the ’96, ’98, ’00 & ’02 International Conferences on Recirculating Aquaculture; CD-ROM; $25**

**Collection of Proceedings from the ’04, ’06, ’08 & ’10 International Conferences on Recirculating Aquaculture; CD-ROM; $25**

**Aquaculture Financial Planning Model.** Generates financial statements and financial ratios for recirculating aquaculture enterprises based on user inputs; Coale, Dutta, Marsh, and Flick; 2008. VA Sea Grant Publication VSG-08-05; CD-ROM; **$50**

**MANUALS/TECHNICAL PUBLICATIONS**

**Application of Hazard Analysis Critical Control Point (HACCP) Principles as a Risk Management Tool to Control Viral Pathogens at Shrimp Aquaculture Facilities;** 33-page booklet by Jahncke, Browdy, Schwarz, Segars, Silva, Smith, Stokes; **Free**

**Characterization and Utilization of Waste from Ocean Quahog and Surf Clam Processing Plants, Civil Engineering Section: Part I;** 69-page booklet by Boardman, Flick, Libelo; 1988; **$10**

**Characterization and Utilization of Waste from Ocean Quahog and Surf Clam Processing Plants, Civil Engineering Section, Part II;** 80-page booklet by Boardman, Keyworth, Flick; 1990; **$10**

**Characterization and Utilization of Waste from Ocean Quahog and Surf Clam Processing Plants, Food Science and Technology Section;** 36-page booklet by Boardman, Flick, Fontenot, Reddy; 1990; **$10**

**Final Report: The Characterization, Treatment and Improvement of Aquacultural Effluents;** identifies practicable treatment options within facilities and discharges to receiving waters; Boardman, Maillard, Nyland, Flick, Libey; 1998; **$25**

**Financial Planning and Analysis for Aquaculture Enterprises;** 124-page notebook by Lacey and Coale; 1993; **$15**

**How to Handle an FDA Inspection;** 15-page guide to what your company needs to know about inspection of seafood processing establishments by the U.S. Food and Drug Administration, by Stephen H. McNamara; 2000; **$2**
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<td>Marketing Aquaculture Products: A retail Market Case Study for Sunshine Bass</td>
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<td>A Plan to Improve the Competitiveness of the Blue Crab Processing Industry and the Quality of Crab Meat Products in the U.S. Marketplace</td>
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<td>Seafood Pasteurization and Minimal Processing Manual</td>
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<td>The Second International Conference on Recirculating Aquaculture Proceedings</td>
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<td>The Eighth International Conference on Recirculating Aquaculture Proceedings</td>
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<td>Total Quality Assurance and HACCP Manual for the Catfish Processing Industry</td>
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Using the Computer for Preventive Maintenance & Parts Inventory Control; eight-page handy booklet for business owners and personnel who manage company inventories, by Geoffrey Knobloch, 1993; $3

Waste Management and Byproducts Recovery for the Blue Crab Industry, Five Parts; 280-page book characterizing and suggesting treatment of crab processing waste- waters, recovery of by-products for such uses as flavorings and colorings, by Boardman and Fick; $30 (600063)

**VIDEOS**

Crabmeat Pasteurization; 20 min.; by Flick; $45

Dressing the Fin Fish; 22 min; by Flick; $45

Filleting the Yellow Perch; by Jahnke, Sea Grant, VA Marine Resource Commission, Amory Seafood; 8 min.; $20

How You can Better Meet the FDA Mandatory Hazard Analysis Critical Control Point (HACCP) Quality Assurance Program Video; Satellite Program, July 17, 1996; 3 hours; by Flick; 1996; $20

Printed copy of course materials; $20

A Legal Assessment of the FDA’s New HACCP Regulations Video; Satellite Program, September 11, 1996; 3 hours; by Flick; 1996; $20

Printed copy of course materials; $10

Oyster Shucking; 7:30 min; by Flick; $20

Pest Control in Seafood Processing Video; 23 min.; by Flick; 1992; $45

Picking the Blue Crab; 8 min.; by Flick; $20

Sanitation for Seafood Processing Personnel Video; 20 min.; by Flick; 1992; $45 (also available in Spanish)

Seafood Plant Sanitation Video, Part I; for management; 26 min.; by Flick and NFI; 1993; $45
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**Seafood Plant Sanitation Video, Part II;** for employee training; 33 min.; by Flick, NFI, Scheeler, Broughton; 1994; **$45**

**Techniques for Smoking Fish Video;** 50 min.; by Flick; **$45**

**This Seams to be Canning Video;** 32 min.; by Flick; **$45**

**JOURNALS**

*International Journal of Recirculating Aquaculture:* a peer-reviewed journal that publishes a balance of articles on advances in the science and application of recirculating technology; 1 issue per year

2 year subscription - **$25**

**PUBLICATIONS FOR YOUTH**

*Discover the Atlantic Ocean: An Exciting Coloring Book of Fish and Shellfish:* 38-page underwater exploration of fish and shellfish commonly found on the Atlantic Coast by Clayton, Flick, Ford; 1995; **$5**

**OLDER PUBLICATIONS**

*A Seafood Quality Program for the Mid-Atlantic Region:*

- Part I (cover title: Demonstration of a Quality Maintenance Program for Fresh Fish Products); **$10**
- Part II; **$10**
- Part III; **$10**
- Part IV; **$10**

*Wastewater Treatment Alternatives for a Seafood and Vegetable Cannery;* **$10**

**FACT SHEETS**

*Aquaculture Marketing: Exploring Opportunities for the Small Producer;* by Lacey; **Free**

*Common Disease of Commercially Cultured Striped Bass, Morone saxatilis, and It's Hybrid;* by Pasnik and Smith; **Free**
Dealing with *Trichodina* and *Trichodina*-like *Species*; by Smith and Schwarz; Free

Getting Acquainted with *Amyloodinium ocellatum*; by Schwarz and Smith; Free

New Guidelines Prevent Excessive Histamine Production in Bluefish and Other Scombroid Fish; by Gingerich; Free

Spawning Yellow Perch Throughout the Year; Tompkins and Libey Free

When Considering a Recirculating Aquaculture Venture, Prudence Pays; by Kidd; Free

**OTHER SEA GRANT PUBLICATIONS**

A Risk Assessment Simulation Model for Culture of Triploid *C. ariakensis* in the Chesapeake Bay; CD-ROM by Dew, Berkson, Hallerman; $10

**NOTE**: Shipping & Handling charges only apply to International Orders.

**TEXT/REFERENCE BOOKS**


*Improving the Performance of Full-Service Retail Seafood Departments*; a textbook for top managers within retail food chains, to reduce spoilage losses and increase sales at the seafood counter; 2000, $39.95. To order contact Sea Grant College Program, Texas A&M University, 1716 Briarcrest, Suite 603, Bryan, TX 77802; 409-862-3767; Fax: 409-862-3786; e-mail: egraham@unix.tamu.edu.


*Principles of Food Sanitation: Fourth Edition*; a comprehensive text on cleaning and sanitation practices for small and large food processing firms. To order contact Aspen Publishers, 800-638-8437; Fax: 301-417-7650.
TO ORDER FROM THE LIST:

1. Place the number of each item you wish to order and the total cost on the lines provided next to each desired item.
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5. Fax (540-231-9293); e-mail (rakestra@vt.edu) or mail completed order form to:

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   Virginia Tech - 0418
   Blacksburg VA 24061