



INSTITUTE OF FISH PROCESSING TECHNOLOGY  
College of Fisheries and Ocean Sciences  
University of the Philippines Visayas  
Miagao, Iloilo, Philippines

## Library Acquisitions

### FOOD SCIENCE/FISHERY SCIENCE (FS)

CALL #	TITLE OF BOOKS	ACC.#
1.1.1 F4V1	Principles of Food Science, Part 1. Food Chemistry/ Fennema, Owen R.	114c1
1.1.1 F4V1	Principles of Food Science, Part 1. Food Chemistry / Fennema, Owen R.	304c2
1.1.1 F4V2	Principles of Food Science, Part 2. Physical Principles of Food Preservation, 2 <sup>nd</sup> ed., 1975/ Fennema, Owen R.	115c1
1.1.1 F4V2	Principles of Food Science, Part 2. Physical Principles of Food Preservation, 2 <sup>nd</sup> ed., 1975/ Fennema, Owen R.	303c2
1.1.1 P38	Tables of Representative Values of Foods Commonly Used in Tropical Countries, 1977/ Platt, B.S.	1150
1.1.1 S29	Delicacies of Indian Freshwater Fish/ Sahu, B.B.	1160
1.1.2 P5	Food Science, 3 <sup>rd</sup> ed./ Potter, Norman N.	107
1.1.2 M16	Nutrition Food Processing/ Muller, H.G. and G. Tobin	397
1.1.2 K13	Proceedings of the Seminar on Advances in Fishery Post- Harvest Technology in Southeast Asia, 1991/ Kuang, H.K., et al.	1187
1.1.2 F2	Indo-Pacific Fishery Committee: Report of the 8 <sup>th</sup> Session of the Indo-Pacific Fishery Commission Working Party on Fish Technology & Marketing, 1991/ FAO	1105
1.1.2 S17	National Seminar-Workshop on Fish Nutrition and Feeds: Program and Abstract, June 1-2, 1994/ SEAFDEC	1532
1.1.3 P20	Functional Properties of Food Components/ Pomeranz, Yeshajahu	003
1.1.3 P1	Food Science and Technology/ Pyke, Magnus	017
1.1.4 C14	Handbook of Tropical Foods/ Chan, H.T.	301
1.1.5 M5	Second Book of Food and Nutrition/ Matthews, Wendy, et al.	123
1.1.5 M5	First Book of Nutrition, 1972/ Matthews, W. & Dilys Wells	122
1.1.6 R2V1	A Guide to the Selection, Combination and Cooking of Foods, vol. 1/ Rietz, Carl A.	024
1.1.6 R2V2	A Guide to the Selection, Combination and Cooking of Foods, vol. 2/ Rietz, Carl A. & Jeremiah J. Wanderstock	025
1.1.7 W4	Food Composition Table for Use in East Asia/ Woot- Tsuen Wee Leung, et al.	124
1.1.7 F8	Food Compilation Tables, 1990/ FNRI –DOST	540c1
1.1.7 F8	Food Compilation Tables, 1990/ FNRI – DOST	541c2
1.1.7 F8	Food Compilation Tables, 1990/ FNRI – DOST	542c3

1.1.7 F8	Food Compilation Tables, 1990/ FNRI – DOST	543c4
1.1.8 A6	Proceedings: Food Conference '85/ Alabastro, Estrella F., et al (eds.)	325 c1
1.1.8 A6	Proceedings: Food Conference '85/ Alabastro, Estrella F., et al (eds.)	369c2
1.1.9 A1	The Science of Philippine Foods/ Arroyo-Staub, P.	316c1
1.1.9 A1	The Science of Philippine Foods/ Arroyo-Staub, P.	460c2
1.1.10 D6	Seafood of South-East Asia, 1976/ Davidson, Alan	261
1.1.12 M16	Nutrition & Food Processing, 1980/ Muller, H.G. & G. Tobin	397
1.1.13 P20	Functional Properties of Food Components, 1985/ Pomeranz, Yeshajahu	403
1.1.13 Y2	Food Research International, 1992/ Yada, R.Y.	782
1.1.14 G13	The Science of Food. An Introduction to Food Science, Nutrition and Microbiology, 2 <sup>nd</sup> ed., 1981/ Gaman P.M. & K.B. Sherington	404
1.1.15 I8	Integrated Food Science and Technology for the Tropics, 1985/ Ihekoronye, A.I. & P.O. Ngoddy	416c1
1.1.15 I8	Integrated Food Science and Technology for the Tropics, 1985/ Ihekoronye, A.I. & P.O. Ngoddy	417c2
1.1.15 I8	Integrated Food Science and Technology for the Tropics, 1985/ Ihekoronye, A.I. & P.O. Ngoddy	475c3
1.1.16 S15	Cooking Filipino Food in Germany/ Staub, P.A	545
1.1.16 P29	Food Technology Abstracts, 1973/ PAFT	755
1.1.16 P29	Food Technology Abstracts, 1973/ PAFT	755
1.2.1 B2V1	Fish as Food, Vol. 1, 1961/ Borgstrom, Georg	001c1
1.2.1 B2V1	Fish as Food, Vol. 1, 1961/ Borgstrom, Georg	101c2
1.2.1 B2V2	Fish as Food, Vol. 2, 1962/ Borgstrom, Georg	002c1
1.2.1 B2V2	Fish as Food, Vol. 2, 1962/ Borgstrom, Georg	102c2
1.2.1 B2V3	Fish as Food, Vol. 3, 1965/ Borgstrom, Georg	003c1
1.2.1 B2V3	Fish as Food, Vol. 3, 1965/ Borgstrom, Georg	103c2
1.2.1 B2V4	Fish as Food, Vol. 4, 1965/ Borgstrom, Georg	004c1
1.2.1 B2V4	Fish as Food, Vol. 4/, 1965 Borgstrom, Georg	104c2
1.2.1 R11	Introduction to the Practice of Fishery Science/ Royce, William F.	418
1.2.2 C1	Advances in Fish Science and Technology, 1979/ Connell, J.J.	093c1
1.2.2 C1	Advances in Fish Science and Technology, 1979/ Connell, J.J.	170c2
1.2.2 C1	Advances in Fish Science and Technology, 1979/ Connell, J.J.	219C3
1.2.3 S1	Industrial Fishery Technology, 1963/ Stansby, Maurice E.	021
1.2.4 O1	Multilingual Dictionary of Fish and Fish Products, 1978/ OECD	044c1
1.2.4 O1	Multilingual Dictionary of Fish and Fish Products, 1978/	140c2

	OECD	
1.2.4 O1	Multilingual Dictionary of Fish and Fish Products, 2 <sup>nd</sup> ed., 1978/ OECD	216c3
1.2.5 H3	Fish in Nutrition, 1962/ Heen, Erick & R. Kreuzer	039c1
1.2.5 H3	Fish in Nutrition, 1962/ Heen, Erick & R. Kreuzer	040c2
1.2.6 W3	Der Fisch, 1949/ Wille, Otto	078
1.2.7 R11	Introduction to the Practice of Fishery Science, 1984/ Royce, William F.	418c1
1.2.7 R11	Introduction to the Practice of Fishery Science, 1984/ Royce, William F.	482c2
2.1.1 K2	Fishery Products, 1974/ Kreuzer, Rudolf	041c1
2.1.1 K2	Fishery Products, 1974/ Kreuzer, Rudolf	163c4
2.1.1 K2	Fishery Products, 1974/ Kreuzer, Rudolf	218C5
2.1.3 B12	Fish Handling and Processing, 1967/ Burgess, G.H.O., et al	169
2.1.4 C9	An Introduction to Fish Handling and Processing, TPI/ Clucas, I.J. & P.J. Sutcliffe	209c4
2.1.4 C9	An Introduction to Fish Handling and Processing, TPI/ Clucas, I.J. & P.J. Sutcliffe	1140c1
2.1.4 C9	An Introduction to Fish Handling and Processing, TPI/ Clucas, I.J. & P.J. Sutcliffe	1141c2
2.1.4 C9	An Introduction to Fish Handling and Processing, TPI/ Clucas, I.J. & P.J. Sutcliffe	1142c3
2.1.4c9	Fish Handling, Preservation & Processing in the Tropics: Part 1/ I.J. Clucas	1143c1
2.1.4c9	Fish Handling, Preservation & Processing in the Tropics: Part 1/ I.J. Clucas	1144c2
2.1.4c9	Fish Handling, Preservation & Processing in the Tropics: Part 2/ I.J. Clucas	1145
2.1.5 S10	Fish & Krill Protein: Processing, 1981/ Suzuki, Taneko	284
2.1.6 T6	Marine Products in Japan, 1985/ Tanikawa, Eiichi	342
2.1.6 P28	Batayang Proseso sa Produksyon ng Isda, 1998/ Peralta, J.P., et al.	653
2.1.7 D8	Short-Term Training in Fish Processing Technology, 1985/ DFPT-UPVCF	344c1
2.1.7 D8	Short-Term Training in Fish Processing Technology, 1985/ DFPT-UPVCF	1151c2
2.1.8 O4	A Report on Advanced Training Program in Fish Processing Quality Control & Fish Inspection/ Orejana, F.	346
2.1.8 F2	The Prevention of Losses in Cured Fish/ FAO (FIIU/T219)	578c1
2.1.8 F2	The Prevention of Losses in Cured Fish/ FAO (FIIU/T219)	1280c2
2.1.9 P28	A Report on the Training Program in Fish Handling and Processing, 1981/ Peralta, J.	313
2.1.9 F2	Report of the FAO/NORAD Round Table Discussion on Fishery Products & the Consumer in Developing	848c1

	Countries, 1982/ FAO	
2.1.9 F2	Report of the FAO/NORAD Round Table Discussion on Fishery Products & the Consumer in Developing Countries, 1982/ FAO	849c2
2.1.11 N6	Proceedings of the 3 <sup>rd</sup> Annual Tropical and Sub-Tropical Fisheries Technological Conference of the America's/ Nickelson, Ranzell II	196
2.1.11 I2	Proceedings, 18 <sup>th</sup> Session/ IPFC	354c2
2.1.11 I2	Symposium on Fish Utilization Technology and Marketing in the IPFC Regional/ IPFC	355c
2.1.12 F2	The Alternative Uses of Fish, 1971/ FAO	669
2.1.12 O4	Mga Makabagong Pamamaraan sa Pagbabagoong, Pagtitimpla at Pagtutuyo ng Isda, 1983/ Orejana, F.M., et al.	751
2.2.1 H15	Fish Processing Technology in the Tropics, 1998/ Espejo-Hermes J.	1161
2.2.1 N14	Appropriate Technology in Fish Processing, 1984/ NSTA-IFPD-DFPT-UPV	841c1
2.2.1 N14	Appropriate Technology in Fish Processing, 1984/ NSTA-IFPD-DFPT-UPV	842c2
2.2.1 N14	Appropriate Technology in Fish Processing, 1984/ NSTA-IFPD-DFPT-UPV	1163c3
2.2.2 P26	Manual of Oyster Processing/ Phil. Human Resources Dev. Center-Seafarming Research Dev. Center, 1992 (PHRDC-SRDC)	1152
2.2.2 E4	Fish & Shellfish Immunology, 1993/ Ellis, A.E., et al. (eds)	676
2.2.3 I2V3	Indo-Pacific Fishery Commission Proceedings: Symposium on Fish Utilization Technology and Marketing in the IPFC Region, Vol. 3, 1978/ IPFC	182
2.2.4 F2	Indo-Pacific Fisheries Council: Proceedings on the 2 <sup>nd</sup> Meeting, 17-28 April, 1950/ FAO	766
2.2.10 A12	Fish Handling and Processing/ Aitken, A., et al.	318c1
2.2.10 A12	Fish Handling and Processing/ Aitken, A., et al.	354c2
2.2.10 A12	Fish Handling and Processing, 2 <sup>nd</sup> ed., 1982/ Aitken, A., et al.	398
2.3.1 A3	Fish Processing Handbook for the Philippines/ Avery, Arthur	081
2.3.2 N5	Philippine Handbook on Fish Processing Technology/ NSDB	333
2.3.3 N5	Milkfish (Bangos) as Food: Handling, Freezing and Processing of Milkfish/ NSDB	185c1
2.3.3 N5	Milkfish (Bangos) as Food: Handling, Freezing and Processing of Milkfish / NSDB	186c2
2.3.3 N5	Milkfish (Bangos) as Food: Handling, Freezing and	187c3

	Processing of Milkfish / NSDB	
2.3.3 N5	Milkfish (Bangos) as Food: Handling, Freezing and Processing of Milkfish / NSDB	188c4
2.3.3 N5	Milkfish (Bangos) as Food: Handling, Freezing and Processing of Milkfish / NSDB	349c5
2.3.3 F2	Freezing & Refrigerated Storage in Fisheries, 1994/ FAO	703c1
2.3.3 F2	Freezing & Refrigerated Storage in Fisheries, 1994/ FAO	784c2
2.3.4 R6	Cured Fish Production in the Tropics, 1986/ Reilly, P.J.A. & L.E. Barile	351c1
2.3.4 R6	Cured Fish Production in the Tropics, 1986/ Reilly, P.J.A. & L.E. Barile	352c2
2.3.4 R6	Cured Fish Production in the Tropics, 1986/ Reilly, P.J.A. & L.E. Barile	353c3
2.3.4 R6	Cured Fish Production in the Tropics, 1986/ Reilly, P.J.A. & L.E. Barile	750c4
2.3.5 H15	Introduction to Minor Fishery Products in the Philippines, 1985/ Hermes, Jasmin E.	440c1
2.3.5 H15	Introduction to Minor Fishery Products in the Philippines, 1985/ Hermes, Jasmin E.	441c2
2.3.5 H15	Introduction to Minor Fishery Products in the Philippines, 1985/ Hermes, Jasmin E.	792c3
2.3.5 H15	Introduction to Minor Fishery Products in the Philippines, 1985/ Hermes, Jasmin E.	793c4
2.3.5 H15	Introduction to Minor Fishery Products in the Philippines, 1985/ Hermes, Jasmin E.	794c5
2.3.5 H15	Introduction to Minor Fishery Products in the Philippines, 1985/ Hermes, Jasmin E.	795c6
2.3.5 H15	Introduction to Minor Fishery Products in the Philippines, 1985/ Hermes, Jasmin E.	797c7
2.3.6 T11	Storage of Cured Fish Products in Malaysia, 1984/ TDRI	616
2.3.6 F2	Cured Fish: Market Patterns & Prospects, 1983/ FAO	658
2.4.1 R7	An Illustrated Guide to Fish Preparation, 1981, TPI/ Rogers, J.F., et al	576c1
2.4.1 R7	An Illustrated Guide to Fish Preparation, 1981, TPI/ Rogers, J.F., et al	619c2
2.4.1. R7	An Illustrated Guide to Fish Preparation, 1981, TPI/ Rogers, J.F., et al	1173c3
2.4.1. R7	An Illustrated Guide to Fish Preparation, 1981, TPI/ Rogers, J.F., et al	1146c4
2.5.1 S10	Fish and Krill Protein: Processing Technology/ Suzuki, Taneko	284
3.1.1 T1	Proceedings of the Conference on the Handling, Processing and Marketing on Tropical Fish, 1976/ TPI	005c1
3.1.1 T1	Proceedings of the Conference on the Handling, Processing and Marketing on Tropical Fish, 1976/ TPI	130c2

3.1.1 S18	ASEAN Food Handling Project: Post Harvest Handling of Fish in ASEAN, 1978-1989/ Sayers, J.C.A.	495
3.1.2 F2	Fish By-catch ... Bonus from the Sea, 1981/ FAO-IDRC	251c1
3.1.2 F2	Fish By-catch ... Bonus from the Sea, 1981/ FAO-IDRC	260c2
3.1.2 F2	Fish By-catch ... Bonus from the Sea, 1981/ FAO-IDRC	373c3
3.1.3 D8	Lecture Notes on Fish Handling & Processing/ DFPT-UPVCF	1147
3.1.4 G18	Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation, 1995/ Gavin, Austin, et al.	032
3.1.4 G8	Studies on Shelf-life Extensions of Retail Fish Fillets/ Gorczyca, E.M.	356
3.1.5 D8	Improvement of Post-Harvest Handling & Chilling of Roundscad & Alumahan, 1984/ DFPT-UPVCF	347
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1045c1
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1046c2
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1047c3
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1048c4
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1049c5
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1050c6
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1051c7
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1052c8
3.1.5 F2	Planning & Engineering Data: 1. Fresh Fish Handling, 1981/ FAO	1053c9
3.1.6 F2	Planning & Engineering Data: 4. Containers for Fish Handling, 1984/ FAO	1057
3.1.6 C9	Lecture Notes in Fish Handling and Processing, 1979/ Clucas, I.J.	377
3.1.6 F2	Spoilage of Tropical Fish and Product Development, 1984/ FAO	392c1
3.1.6 F2	Spoilage of Tropical Fish and Product Development, 1984/ FAO	393c2
3.1.7 F2	Indo-Pacific Fishery Commission: Eight Session of the IPFC Working Party on Fish Technology & Marketing, 1991/ FAO	534
3.1.7 F2	Indo-Pacific Fishery Commission: 8 <sup>th</sup> Session of the IPFC	568

	Working Party on Fish Technology and Marketing/ FAO	
3.1.7 F2	Ice in Fisheries, 1993/ FAO	705
3.1.7 U2	Food Cycle Technology Source Book 4: Fish Processing, 1988/ UNIFEM	497
3.1.8 T15	The Handling of Wet Fish During Distribution/ Torry Research Station	1189
3.2.1 J1V1	Progress in Refrigeration Science and Technology, Vol. 1, 1960/ Jul, M. & A.M.S. Jul	036
3.2.1 J1V2	Progress in Refrigeration Science and Technology, Vol. 2, 1960/ Jul, M. & A.M.S. Jul	037
3.2.1 J1V3	Progress in Refrigeration Science and Technology, Vol. 3, 1960/ Jul, M., et al. (eds)	038
3.2.2 M3	Marine Refrigeration and Fish Preservation, 1973/ Mead, John T.	018
3.2.3 M2	Refrigeration on Fishing Vessels, 1978/ Merritt J.H.	019c1
3.2.3 M2	Refrigeration on Fishing Vessels, 1978/ Merritt J.H.	217c2
3.2.4 I6	Advances in Refrigerated Treatment of Fish, 1981/ IIR	360
3.3.1 T2V1	The Freezing Preservation of Foods, Vol. 1, 1968/ Tressler, D.K.	013c1
3.3.1 T2V1	The Freezing Preservation of Foods, Vol. 1, 1968/ Tressler, D.K.	133c2
3.3.1 T2V2	The Freezing Preservation of Foods, Vol. 2, 1968/ Tressler, D.K.	014c1
3.3.1 T2V2	The Freezing Preservation of Foods, Vol. 2, 1968/ Tressler, D.K.	134c2
3.3.1 T2V3	The Freezing Preservation of Foods, Vol. 3, 1968/ Tressler, D.K.	015c1
3.3.1 T2V3	The Freezing Preservation of Foods, Vol. 3, 1968/ Tressler, D.K.	135c2
3.3.1 T2V4	The Freezing Preservation of Foods, Vol. 4, 1968/ Tressler, D.K.	016c1
3.3.1 T2V4	The Freezing Preservation of Foods, Vol. 4, 1968/ Tressler, D.K.	136c2
3.3.1 F2	Ice in Fisheries, 1968/ FAO	1110
3.3.1 T2	The Freezing Preservation of Foods/ Tressler, D.K.	136c2
3.3.1 M25	Results of the Joint Thai-Malaysian-German Trawling Survey Off the East Coast of the Malay Peninsula, 1967/ MFL-FRI	829c1
3.3.1 B12	The Care of the Fishmonger's Fish/ Burgess, G.H.O.	1170
3.3.2 K2	Freezing and Irradiation of Fish, 1969/ Kreuzer, Rudolf (ed)	043c1
3.3.2 K2	Freezing and Irradiation of Fish, 1968/ Kreuzer, Rudolf (ed)	222c2
3.3.2 E6	Microbial Safety & Spoilage of <i>Sous vide</i> Fish Products, 1994/ Embarek, P.K.B.	1193

3.3.3 J1	The Quality of Frozen Foods, 1984/ Jul, Mogens	401
3.3.4 J7	Freezing Effects on Food Quality, 1996/ Jeremiah, Lester E.	042c2
3.3.4 F2	The Technical Basis for Legislation on Irradiated Food, 1964/ FAO	550
3.3.4 F2	Codex General Standard for Irradiated Foods & Recommended International Code of Practice for the Operation of Radiation Facilities Used for the Treatment of Foods, 1984/ FAO	1155
3.3.5 A16	Proceedings of the ASEAN Consultative Workshop on Mollusc Depuration, 1988/ Ayres, P.A.	472
3.3.6 S30	Economic Aspects of Small-Scale Fish Freezing, TPI, 1980/ Street, P.R., et al.	575c1
3.3.6 S30	Economic Aspects of Small-Scale Fish Freezing, TPI, 1980/ Street, P.R., et al.	1139c2
3.3.6 S30	Economic Aspects of Small-Scale Fish Freezing, TPI, 1980/ Street, P.R., et al.	1137c3
3.3.6 F2	Planning & Engineering Data: 2. Fish Canning, 1984/ FAO	1055c1
3.3.6 F2	Planning & Engineering Data: 2. Fish Canning, 1984/ FAO	1056c2
3.3.7 F2	Code Alimentarius Commission: Recommended International Code of Practice for the Processing & Handling of Quick Frozen Foods, 1976/ FAO	1032c1
3.3.7 F2	Code Alimentarius Commission: Recommended International Code of Practice for the Processing & Handling of Quick Frozen Foods, 1976/ FAO	1033c2
3.4.1 F2	Preservation of Fish by Irradiation, Proceedings of a Panel, Vienna, 15-19 Dec. 1969/ FAO-IAEA	031
3.5.1 K1	The Use of Standard Returnable Fish Containers in ASEAN Countries, 1979/ Kaman, A. & J.C.A. Sayers	159c1
3.5.1 K1	The use of Standard Returnable Fish Containers in ASEAN Countries, 1979/ Kaman, A. & J.C.A. Sayers	287c2
4.1.1 V1V1	Food Dehydration, Vol. 1/ Van Arsdel, W.B., et al.	020c1
4.1.1 V1V1	Food Dehydration, Vol. 1/ Van Arsdel, W.B., et al.	137c2
4.1.1 V1V2	Food Dehydration, Vol. 2, 1973/ Van Arsdel, W.B., et al.	138
4.1.2 W5	Introduction to Fishery By-Products/ Windson, M. & Barlow S.	221
4.1.2 DA	Water Relations of Foods, Proceedings of an International Symposium in Glassgow, Sept. 1974/ Duckworth, R.B., et al.	229
4.1.2 I5	Handbook of Food Isotherms. 1982/ Iglesias, H.A. & J. Chirife	292
4.1.3 T5	Water Activity and Food/, 1978 Troller, J.A. & J.H.B. Christian	228



4.1.4 M1	Water in Foods/ Matz, Sammuel	007
4.1.6 R9	Water Activity Influences on Food Quality/ Rockland Stewart	291
4.1.6 O4	Introduction to Industrial Mycology, 1981/ Onions, A.H.S.	299
4.2.1 C5	Dehydration of Fish/ Cutting, C.L., et al.	080
4.4.1 E5	The Use of the Traditional Drying Method & Solar Drier for Croaker, Mullet & Herring, 1985/ Espejo-Hermes, J., et al.	1116
5.1.1 T1	Conference Proceedings on Handling, Processing & Marketing on Tropical Fish/ TPI	005
5.1.1 R5	Advances in Smoking of Foods, 1976/ Rutkowshi, A. (ed)	113c1
5.1.1 R5	Advances in Smoking of Foods, 1976/ Rutkowshi, A. (ed)	1208c2
5.1.2 M2	Smoke in Food Processing/ Maga, Joseph	563
5.1.2 B12	Fish Smoking: A Torry Kiln Operator's Handbook, 1963/ Burgess, G.H.O., et al	694
5.5.2 I11	Trainor's Training on Production Technology of Smoked Bangus, 1998/ IFPT	844
5.5.2 N20	Smoke-Curing of Fish, 1984/ Nieto, M.B., et a.	1118
5.5.2 P49	Community Fish Smoking Kilns/ Prasad, M.M.	New
6.1.2 P9	The Philippines Recommends for the Salt Industry, 1981/ PCARRD	263c1
6.1.2 P9	The Philippines Recommends for the Salt Industry, 1981/ PCARRD	264c2
6.1.2 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Salted Fish, 1979/ FAO	1026c1
6.1.2 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Salted Fish, 1979/ FAO	1027c2
6.1.2 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Salted Fish, 1979/ FAO	1038
6.1.3 B27	Standardization of Philippine Bagoong (fish paste) & Patis (fish sauce), 1967/ Bureau of Standards (BOS)	752
6.2.1 S9	Handbook of Indigenous Fermented Foods, 1977/ Steinkraus, Keith H. (ed.)	302
6.3.1 N15	Applications of Biotechnology to Traditional Fermented Foods, 1992/ National Research Council (NRC)	544
6.6.1 F2	Code of Practice for Salted Fish, 1976/ FAO	1123
7.1.1 G2	An Introduction to the Thermal Processing of Foods, Vol. 1, 1961/ Goldblith, S.A., et al.	073
7.1.2 L5	Practical Canning, 1969/ Lock, Arthur	084
7.1.2 T1	Economic Aspects of Small-Scale Fish Canning, 1981/ TPI	734c1
7.1.2 T1	Economic Aspects of Small-Scale Fish Canning, 1981/ TPI	827c2
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	279
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	273c1

7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	274c2
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	276c4
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	277c5
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	278c6
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	312c7
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	319c8
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	320c9
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	321c10
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	453c11
7.1.3 W8	Fish Canning Technology, 1983/ Warne, D	454c12
7.1.3 S27	Preliminary Study on the Use of Protein Hydrolysates in Canned Yellowfin Tuna ( <i>Thunnus albacares</i> , Bonnaterre) in Brine, 1993/ Santos, E.	1014
7.1.4 P7	Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation, 4 <sup>th</sup> ed., 1982/ The Food Processors Institute	326
7.1.5 Z1	Thermal Processing and Quality of Foods, 1984/ Zeuthen, P., et al.	413
7.1.6 H13	Physical, Chemical and Biological Changes in food Caused by Thermal Processing, 1977/ Hoyem, Tore and Oskar Kvale (eds)	419
7.1.6 F2	Planning & Engineering Data: 2. Fish Canning, 1985/ FAO	1054
7.1.7 N10	Philippine Handbook on Canned Low Acid Foods, 1982/ NIST	434
7.1.8 P10	Technology: Canning of Tulingan, 1986/ PCARRD	510
7.2.1 S8	Thermobacteriology in Food Processing, 2 <sup>nd</sup> ed., 1973/ Stumbo, C.R.	161
7.2.2 N2V1	Laboratory Manuel for Food Canners and Processors, Vol. 1, 1968/ NCA Research Laboratory	008c1
7.2.2 N2V1	Laboratory Manual for Food Canners and Processors, Vol. 1, 1968/ NCA Research Laboratory	009c2
7.2.2 N2V2	Laboratory Manual for Food Canners and Processors, Vol. 2, 1976/ NCA Research Laboratory	010c1
7.2.2 N2V2	Laboratory Manual for Food Canners and Processors, Vol. 2, 1976/ NCA Research Laboratory	011c2
7.2.3 H8	Canned Foods Thermal Processing and Microbiology, 1980/ Hersom, E.C.& Hulland , A.D.	283
7.2.4 R13	Processing and Packaging of Heat Preserved Foods/ Rees, J.A.G. & J. Bettison (eds)	558
7.2.4 F2	The World Supply & Demand Picture for Canned Small Pelagic Fish, 1981/ FAO	706
7.7.1 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Canned Fish, 1976/ FAO	1119

7.7.1 B37	Fish Canning Principles and Practices/ Balachandran, K.K.	new
7.7.3 I21	Biotechnology in the Philippines Towards the Year 2000: Proceedings of the 2 <sup>nd</sup> Asia-Pacific Biotech Congress, May 22-24, 1991/ Ilag, Lina L., et al (eds)	1529
8.1.1 Z1V1	Processing and Quality of Foods, Vol. 1, 1990/ Zeuthen P., et al. (eds)	561
8.2.1 A21	Production of Battered and Breaded Fish Products from Minced Fish and Surimi, 1994/ ASEAN-Canada Fisheries Post-Harvest Technology Project	630
8.2.2 C6	Southeast Asian Fish Products, 2 <sup>nd</sup> ed., 1991/ Chng, Ng Mui, et al	587c1
8.2.2 C6	Southeast Asian Fish Products, 2 <sup>nd</sup> ed., 1991/ Chng, Ng Mui, et al	610c2
8.2.2 C6	Southeast Asian Fisheries Products, 1987/ Chng, Ng Mui, et al	680
8.2.2 C9	Post-Harvest Fisheries Development: A Guide to Handling, Preservation, Processing & Quality, 1996/ Clucas, I.J. & Ward, A.R.	592
8.2.3 C9	Report & Proceedings of FAO/DFID Expert Consultation on By-Catch Utilization in Tropical Fish, 1998/ Clucas, Ivor, et al.	627
8.2.3 I17	Processing of Surimi & Fish Jelly Products/ INFOFISH	599
8.2.4 S17	Laboratory Manual on Analytical Methods & Procedures for Fish & Fishery Products, 1991/ SEAFDEC	601
8.2.5 F2	Proposed Draft Code of Practice for Frozen Battered and/or Breaded Fishery Products, 1979/ FAO	1036
8.2.6 J8	Processed Marine Products: An Outline of the Japanese Market and Required Qualities, 1993 / JETRO	608c1
8.2.6 J8	Processed Marine Products: An Outline of the Japanese Market and Required Qualities, 1993/ JETRO	1138c2
8.2.6 J8	Processed Marine Products: An Outline of the Japanese Market and Required Qualities, 1993/ JETRO	586c3
8.2.7 I11	Training Course on Fish Post-Harvest Technology, Nov. 25-30, 1991/ UPVCF-USAID-IFPT	549c1
8.2.7 I11	Training Course on Fish Post-Harvest Technology, Nov. 25-30, 1991/ UPVCF-USAID-IFPT	1011c2
8.2.7 I11	Training Course on Fish Post-Harvest Technology, Nov. 25-30, 1991/ UPVCF-USAID-IFPT	1012c3
8.2.7 I11	Training Course on Fish Post-Harvest Technology, Nov. 25-30, 1991/ UPVCF-USAID-IFPT	1013c4
8.2.8 I11	Technical Assistance Genesis Program: Transcending Towards the 21 <sup>st</sup> Century – Trainor's Training in Post-Harvest Fisheries, March 2-13, 1998/ IFPT-CF-UPV-TESDA	979c1
8.2.8 I11	Technical Assistance Genesis Program: Transcending	980c2

	Towards the 21 <sup>st</sup> Century – Trainor's Training in Post-Harvest Fisheries, March 2-13, 1998/ IFPT-CF-UPV- TESDA	
8.2.8 I11	Technical Assistance Genesis Program: Transcending Towards the 21 <sup>st</sup> Century – Trainor's Training in Post-Harvest Fisheries, March 2-13, 1998/ IFPT-CF-UPV- TESDA	1171c3
8.2.8 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Minced Fish, 1977/ FAO	1040c1
8.2.8 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Minced Fish, 1977/ FAO	1041c2
8.2.8 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Minced Fish, 1977/ FAO	1042c3
8.2.8 B25	Production of Surimi-Shrimp Value-Added Products, 1995/ BFAR	1010
8.2.9 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Minced Fish Prepared by Mechanical Separation, 1983/ FAO	1028c1
8.2.9 F2	Codex Alimentarius Commission: Recommended International Code of Practice for Minced Fish Prepared by Mechanical Separation, 1983/ FAO	1029c2
8.8.1 U8	List of Permissible Food Additives/ Unknown	1517
9.1.1 B3	Fishery By-products Technology, 1965/ Brody, Julius	076
9.1.1 I11	Shrimp Waste Utilization, 1991/ INFOFISH	650
9.1.2 W5	Introduction to Fishery By-products, 1981/ Windsor, M. & Banlow S.	221
9.1.3 C1	Trends in Fish Utilization, 1982/ Connell, J.J. & R. Hardy	220c1
9.1.3 C1	Trends in Fish Utilization, 1982/ Connell, J.J. & R. Hardy	227c2
9.2.1 F2	The Production of Fish Meal & Oil, 1975/ FAO	662
9.3.1 K2	Shark Utilization and Marketing/ Kreuzer, R. & R. Ahmed	079c2
9.3.1 T3	The Economics, Marketing and Technology of Fish Protein Concentrate, 1974/ Tannenbaun, Steven B., et al. (eds.)	139c2
9.3.2 P6	Fish Protein Concentrate: Panacea for Protein Malnutrition, 1978/ Pariser, E.R., et al.	116
9.4.1 O2	Seaweeds and Their uses in Japan, 1971/ Okazaki, Akio	082c1
9.4.1 O2	Seaweeds and Their Uses in Japan, 1971/ Okazaki, Akio	230c3
9.4.2 C6	Seaweeds and Their Uses, 3 <sup>rd</sup> ed, 1980/ Chapman, V.J., et al.	118
9.4.3 I4	Workshop on Marine Algae Biotechnology: Summary Report, 1986/ INRC & BOSTID	341
9.4.5 A13v2	Taxonomy of Economic: Seaweeds, Vol. 2 – w/ reference to some pacific & Caribbean species, 1986/ Abbott, Isabella A. (ed.)	459

9.4.6 W16	Aspects of the Production of Herring Roe on <i>Macrocyctis Integrifolia</i> in Georgia Strait Locations, 1977/ Whyte, J.N.C., et al.	727
9.4.6 C23	Proceedings of the 2 <sup>nd</sup> RP-USA Phycology Symposium/Workshop: Contemporary Concepts & Methods in Systematics, Biology, & Ecology of Marine Algae, Including Seagrasses in the Philippines, January 6-10, 1992/ Calumpong, Hilconida P., et al.	746c1
9.4.6 C23	Proceedings of the 2 <sup>nd</sup> RP-USA Phycology Symposium/Workshop: Contemporary Concepts & Methods in Systematics, Biology, & Ecology of Marine Algae, Including Seagrasses in the Philippines, January 6-10, 1992/ Calumpong, Hilconida .P., et al.	826c2
9.4.7 P24	Training on Seaweed Research, 1991/ PCAMRD	581
9.5.1 K2	Shark Utilization and Marketing, 1978/ Kreuzer, Rudolf & R. Ahmed	096c1
9.5.1 K2	Shark Utilization and Marketing, 1978/ Kreuzer, Rudolf & R. Ahmed	097c2
9.6.1 G7	Beche-de-mer of the Tropical Pacific, 1979/ Gentle, Mark	259
9.9.1 F2	Expanding the Utilization of Marine Fishery Products for Human Consumption, 1975/ FAO	1109
9.9.1 F2	Report of the Technical Conference on Fishery Products, 1973/ FAO	1122
9.9.1 F2	Western Central Atlantic Fishery Commission: Report of the Workshop on the Use of Length-Frequency Data of the Caribbean Islands, 1991/ FAO	1131
9.91 F2	Summary Report of the 2 <sup>nd</sup> FAO Expert Consultation on Interactions of Pacific Tuna Fisheries, 1995/ FAO	1133
9.9.1 F2	Responsible Fish Utilization, 1998/ FAO	1159
9.9.1 F2	Selected Publications on the Technology of Fish Utilization & Marketing, 1977/ FAO	1176
9.9.5 F2	Draft Code of Practice for the Full Utilization of Shark, 1991/ FAO	1132
9.9.6 B30	The Bio-Add Process for Liquid Fish Protein Production/ BP Nutrition (UK) Limited (BPNL)	1197
10.1.1 H2	Encyclopedia of Food Engineering, 1971/ Hall, Carl W. et al	022c1
10.1.1 H2	Encyclopedia of Food Engineering, 1971/ Hall, Carl W., et al	132c2
10.1.2 C2	The Fundamentals of Food Engineering, 3 <sup>rd</sup> ed., 1978/ Charm, Stanley L.	023c1
10.1.2 C2	The Fundamentals of Food Engineering, 3 <sup>rd</sup> ed., 1978/ Charm, Stanley L.	131c2
10.1.3 H7	Food Process Engineering, 1975 / Heldman, Dennis R.	120

10.1.4 F5	Dictionary of Agricultural and Food Engineering, 2 <sup>nd</sup> ed, 1979/ Farrall, A.	181
10.1.6 I5	Engineering and Food: Digest of Papers, 1985/ ICEP	343
10.1.7 S12	Introduction to Food Engineering, 1984/ Singh, R.P. & D. Heldman	394
10.1.8 M13V3	Engineering and Food, Vol. 2: Processing Application, 1984/ Mckenna, Brian M. (ed)	414
10.1.10 F2	Economic Engineering Applied to the Fishery Industry, 1995/ FAO	702
11.1.1. B20	Preservatives in the Foods, Pharmaceutical and Environmental Industries, 1987/ Board, R.G., et al (eds)	415
11.1.2 F2	Production and Utilization of Products from Commercial Seaweeds/ FAO	452
11.1.4 P1	The Philippines Recommends for Bangus/ PCARRD	456
11.1.4 B25	The Philippines Recommends for Bangus, 1976/ Bangus Committee	978
12.1.1 P24	Training on Seaweed Research/ PCAMRD	581
12.1.2 F2	Manual for the Processing of Agar from Gracilaria, ASEAN/UNDP, 1990/ FAO	582