

RECENT CHANGES IN OYSTER CONSUMPTION AMONG FLORIDA RESIDENTS

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A telephone survey was conducted during May and June of 1994 to determine current consumption levels of oysters and to ascertain changes in consumption behavior. The survey included 1,012 adults in seven metropolitan areas in north and central Florida. The study documents a continuing erosion of public confidence in the safety of oysters, largely fueled by adverse media publicity and consumption advisory notices.

EVALUATION OF ON-BOARD HANDLING TECHNIQUES ON THE QUALITY OF VARIOUS COASTAL HERRING SPECIES

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The Gulf of Mexico contains one of the two major latent fishery resources in the U.S. This resource includes many species of fish which are small in size and have not been readily accessible by traditional fish locating and harvesting methods. As a result, very little information is available concerning proper methods to handle, hold, and process these fish. Information is also lacking on the effect of season and capture site on yield, sensory characteristics, proximate and fatty acid compositions. Data are presented on the effects of on-board storage on the quality of rough scad stored in ice, refrigerated seawater (RSW), or a 3% salt-ice mixture. The results of proximate, chemical and fatty acid analyses are also shown for rough scad, round scad, chub mackerel, silver rag, round herring, and harvest fish that were collected during two different seasons over a three-year period. This information supports development of expanded fisheries and value-added products utilizing the coastal herrings and associated species complex.