
For more Information

This brochure is a documentation of three currently available Post-Harvest Processing (PHP) technologies. It is not a definitive publication of all commercially available PHP technologies on oysters. This brochure is part of the project *"Integrated Oyster Market Research, Product Development and Evaluation, Promotion and Consumer Education of the Gulf of Mexico's Oyster Industry"* undertaken by the Seafood Technology Bureau of the Mississippi Department of Marine Resources in collaboration with the Bureau of Seafood and Aquaculture Marketing, Florida Department of Agriculture and Consumer Services and the Louisiana Seafood Promotion and Marketing Board.

The Florida Sea Grant Program, through the Gulf and South Atlantic Fisheries Foundation, Inc., funded this collaborative project to provide information to anyone interested in pursuing post-harvest processing of oysters. A Web site has been developed in conjunction with this project: www.gulfoysters.net.

Post-harvest processing (PHP) technologies for oysters continue to be developed to provide safer oysters to consumers. The Gulf oyster industry increasingly adopts solutions offered by modern technology in its efforts to continue to promote quality, food safety and extended shelf life of oysters.

Some of the post-harvest processing technologies currently being considered for evaluation are irradiation (electric beam irradiation, X-ray, cobalt and microwave technology), high pulse magnet and value added product (smoked, char-grilled, steamed, pickled, marinated or pre-cooked convenience meals).

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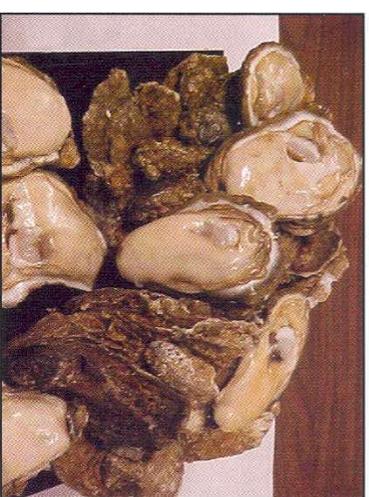
Motivaiti Seafoods, Inc.

**Gulf & South
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Available Technologies for Post-Harvest Processing of Oysters



*For the Promotion of Food
Safety, Quality and Extended
Shelf Life of Oysters...*



Mississippi Department of
Marine Resources