Control of biological hazards in cold smoked salmon production

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An outline of the common processing technology for cold smoked salmon in Denmark is presented. The safety hazards related to pathogenic bacteria, parasites and biogenic amines are discussed with special emphasis on hazards related to Clostridium botulinum and Listeria monocytogenes. Critical control points are identified for all hazards except growth of L. monocytogenes. For this reason a limitation of shelf life to three weeks at +5 degrees C for cold smoked vacuum-packed salmon having greater than or equal to 3% water phase salt is recommended.

General information
State: Published
Organisations: National Institute of Aquatic Resources
Contributors: Huss, H. H., Embarek, P. K. B., Jeppesen, V.
Pages: 335-340
Publication date: 1995
Peer-reviewed: Yes

Publication information
Journal: Food Control
Volume: 6
Issue number: 6
ISSN (Print): 0956-7135
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 4.06 SJR 1.502 SNIP 1.69
Web of Science (2017): Impact factor 3.667
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 3.86 SJR 1.492 SNIP 1.709
Web of Science (2016): Impact factor 3.496
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 3.65 SJR 1.498 SNIP 1.73
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 3.27 SJR 1.38 SNIP 1.717
Web of Science (2014): Impact factor 2.806
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 3.14 SJR 1.278 SNIP 1.728
Web of Science (2013): Impact factor 2.819
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): CiteScore 3.1 SJR 1.245 SNIP 1.931
Web of Science (2012): Impact factor 2.738
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): CiteScore 2.9 SJR 1.209 SNIP 1.723
Web of Science (2011): Impact factor 2.656
ISI indexed (2011): ISI indexed yes
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 1.23 SNIP 1.708