

Classed under the headings "Biology" and "Dynamics" individual projects are discussed in terms of the research techniques involved and the more significant findings that have thus far resulted.

Breaded Alaskan Shrimp

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Abstract

The colored slide presentation showed a trawl catch of Alaskan shrimp; all of the various phases of the handling of the product in a plant at Seward, Alaska, beginning with the storage of the raw material, peeling of the shrimp, grading for size, dewatering, inspection, stuffing into plastic "sleeves", and freezing; method of shipment to a breading plant in Louisiana, unloading of the master cartons on arrival, tempering the product, cutting the molded formed logs into uniform slices, breading, packing, weighing, freezing; preparation of the final product by the consumer, i.e. deep frying; and the finished product as served to the ultimate consumer.
