Food Safety, Quality Control in Tilapia Products

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The most important quality issue for tilapia is the presence of off-flavors that derive from cyanobacteria and actinomycetes, which can be addressed by depuration. Methyltestosterone has been proven safe for sex reversal of fry. Farmers use lower stocking densities and improve water quality to reduce the need for antibiotics. Biosecurity and BMPs reduce contamination by environmental pollutants.

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