Robert J. Price

Publications
(Category I)


*Refereed*
Robert J. Price

Compendiums of data, leaflets, pamphlets, one-sheet answers, research reports, regular distribution items, etc.
(Category II)


27. Richards, J.B., and R.J. Price. 1979. Smoked shark and shark jerky for home and trail. Leaflet 21121. Sea Grant Marine Advisory Program, Cooperative Extension, Division of Agricultural Sciences, University of California, Davis, California (revision).


41. Price, R.J. 1983. Safe handling and storing of seafoods. Leaflet 21119. Sea Grant Marine Advisory Program, Cooperative Extension, Division of Agricultural Sciences, University of California, Davis, California (revision).
42. Richards, J.B., and R.J. Price. 1983. Smoked shark and shark jerky for home and trail. Leaflet 21121. Sea Grant Marine Advisory Program, Cooperative Extension, Division of Agricultural Sciences, University of California, Davis, California (revision).


67. Price, R.J. 1988. La paralisis por envenenamiento con mariscos y las mareas rojas (Paralytic shellfish poisoning and red tides) (I. Tenney, translator). Sea Grant Extension Program, Cooperative Extension, University of California, Davis, California (attachment to 1986 leaflet with revised information).


70. Price, R.J. 1988. Manejo y conservación de pescados y mariscos sin riesgos de envenenamiento (Safe handling and storing of seafood) (I. Tenney, translator). Sea Grant Extension Program, Cooperative Extension, University of California, Davis, California (attachment to 1986 leaflet containing additional information).


82. Price, R.J., and P.D. Tom. 1990. Freezing seafood at home. UCSEGP 90-15. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.

83. Price, R.J. 1990. Consumer tips for handling seafood safely. UCSEGP 90-10. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California (revision).


103. Price, R.J., P.D. Tom and K.E. Stevenson. 1993. Ensuring food safety...The HACCP way. T-CSGCP-030. California Sea Grant College, University of California, La Jolla, California.


111. Price, R.J. 1994. Abalone. UCSEGP 94-5. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.


114. Price, R.J. 1995. Sea urchins. UCSCGEP 95-2. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.


116. Price, R.J., P.D. Tom and K.E. Stevenson. 1995. Como asegurar la calidad de los alimentos...siguiendo el sistema HACCP. California Sea Grant College, University of California, La Jolla, California.


118. Price, R.J., P.D. Tom and J.B. Richards. 1996. Recommendations for handling ridgeback shrimp. UCSCGEP 96-1. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.


120. Price, R.J., and P.D. Tom. 1996. Chilling fish fillets in 10 to 25 pound containers. UCSCGEP 96-3. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.

121. Price, R.J. 1996. Generic HACCP plan: Surimi. UCSCGEP 96-1W. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.

122. Price, R.J. 1996. Generic HACCP plan: Imitation crabmeat. UCSCGEP 96-2W. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.

123. Price, R.J. 1996. Generic HACCP plan: Fish, whole, H&G, G&G (non-scombroid). UCSCGEP 96-3W. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.

125. Price, R.J. 1996. Generic HACCP plan: Squid. UCSGEP 96-5W. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.

126. Price, R.J. 1996. Generic HACCP plan: Mussels. UCSGEP 96-6W. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.

127. Price, R.J. 1996. Generic HACCP plan: Crab, dungeness. UCSGEP 96-7W. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.


129. Price, R.J. 1997. Sanitation standard operating procedures, general seafood processing. UCSGEP 97-3W. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California.


Robert J. Price

Articles in industry magazines and reports, articles in professional society publications, newsletter articles, workshop manuals and handouts, limited distribution items (Category III)


30. Price, R.J. 1992. Retail seafood critical control points. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California (workshop handout).


37. Price, R.J. 1993. Pathogen control data. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California (workshop handout).


42. Price, R.J. 1994. Proposed seafood HACCP regulations published. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California (mailer to California seafood industry).

43. Price, R.J. 1994. Hazard analysis and critical control point (HACCP). Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California (workshop handout).
44. Price, R.J. 1994. Fish and fishery products hazard and control guide. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California (workshop handout).


46. Price, R.J. 1995. Seafood HACCP alliance time table. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California. 1 p. (workshop handout).

47. Price, R.J. 1995. USDA HACCP proposal. Cooperative Extension, Sea Grant Extension Program, Department of Food Science and Technology, University of California, Davis, California. 4 p. (workshop handout).


Robert J. Price

Published abstracts and book reviews
(Category IV)


