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Handbook of Meat and Meat Processing, Second Edition
Principles of Meat Science
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Sustainable Meat Production and Processing
Handbook of Fermented Meat and Poultry
Outlines and Highlights for Principles of Meat Science by Harold B Hedrick
Handbook of Meat Processing

Lawrie's Meat Science
The Science of Poultry and Meat Processing
Outlines of Meat Science and Technology
Lawries Meat Science
Meat Science, Fifth Edition

RICHARD JAYLEEN

Food Processing

Academic Press

The 2nd edition of book entitled "Principles of Meat Technology" has been designed and modified as per the recent requirement of the Veterinary Professionals and is entirely based on recent course-curriculum of Veterinary Council of India. All the topics included in VCI syllabus for Meat Science subject have been illustrated and discussed in detail with the supplementation of previous edition. The reference material and current scientific information on the subject has been updated which will be of immense value for meat processing industry and persons having some stakes in this subject. This book is broadly covering fresh meat and aquatic foods, their processing, preservation, packaging, standards and biotechnological applications in this specialized field with recent innovations. In this

edition book will serve the purpose of impartation of knowledge, skill and update material to acquaint the students of Veterinary Science. It is also due to upgradation of each and every of the book with recent knowledge and innovations. The themes mentioned in the syllabus of VCI is very well covered particularly meat structure, product's quality, handling and processing is very well documented. So authors believe that efforts put in this edition of book in form of material, scientific facts and language will help in understanding the meat science to the students of veterinary science, food science and technology, fish technology, meat technologists, academicians of this field, technicians engaged and the processors of animals and fish products.

Practical Handbook on Meat Science and Technology W.H. Freeman

Lawrie's Meat Science has established itself as a standard work for both students and professionals in the meat industry. Its basic theme remains the central importance of biochemistry in understanding the production, storage, processing, and eating quality of meat. At a time when so much controversy surrounds meat production and nutrition, the seventh edition provides a clear guide that takes the reader from the growth and development of meat animals, through the conversion of muscle to

meat, to the point of consumption. The seventh edition includes details of significant advances in meat science that have taken place in the past eight years, especially in areas of eating quality of meat and meat biochemistry.

Meat Science and Nutrition CRC Press

Outlining the core principles of the subject, this introductory-level textbook covers the production of meat, its structure and chemical composition, meat quality and hygiene, and animal welfare, handling and slaughter. The new edition has been updated to cover significant advances such as the process of conditioning, leading to the tenderization of meat, and new coverage of the use of molecular genetic techniques to try to select animals for improved meat quality. It is an essential text for students and professionals in food science and technology, those working in the meat industry, meat inspectors, and vets. * New larger format in two colors throughout * Fully revised and updated including new coverage of genomics * Carefully selected references and titles for further reading

Lawrie's Meat Science, Sixth Edition John Wiley and Sons

Large volume food processing and preparation operations have increased the need for improved sanitary practices from processing to consumption. This trend presents a challenge to every employee in the food processing and food

prepara tion industry. Sanitation is an applied science for the attainment of hygienic conditions. Because of increased emphasis on food safety, sanitation is receiving increased attention from those in the food industry. Traditionally, inexperienced employees with few skills who have received little or no training have been delegated sanitation duties. Yet sanitation employees require intensive training. In the past, these employees, including sanitation program managers, have had only limited access to material on this subject. Technical information has been confined primarily to a limited number of training manuals provided by regulatory agen cies, industry and association manuals, and recommendations from equipment and cleaning compound firms. Most of this material lacks specific information related to the selection of appropriate cleaning methods, equipment, compounds, and sanitizers for maintaining hygienic conditions in food processing and prepara tion facilities. The purpose of this text is to provide sanitation information needed to ensure hygienic practices. Sanitation is a broad subject; thus, principles related to con tamination, cleaning compounds, sanitizers, and cleaning equipment, and specific directions for applying these principles to attain hygienic conditions in food processing and food preparation are discussed. The discussion starts with the importance of

sanitation and also includes regulatory requirements and voluntary sanitation programs including additional and updated information on Hazard Analysis Critical Control Points (HACCP).

Meat Science New India Publishing Agency

"It is essential reading for students and practitioners in animal welfare and animal science, and will also be of interest to readers in meat, veterinary and food sciences, and applied ethology."--BOOK JACKET.

Principles of Meat Science Woodhead Publishing

Meat consumers of the country can only remain healthy and work for national development if they are assured the supply of safe and wholesome meat foods. Realising this, Government of India launched the National Meat and Poultry Processing Board (NMPPB) in New Delhi on February 19, 2009 to address the issues related to the production of clean and hygienic meat and meat products. To implement Meat Food Products Order, 1973 under the aegis of Food Safety and Standards Act, 2006; it is very important to scruitinise the quality and food safety aspects of meat products in the value chain from farm to fork. To achieve this, analytical techniques with standard procedures are required for food safety and quality assurance of the meat products. In view of this, information were compiled and located at one place in form of this book entitled "Practical Handbook on

Meat Science and Technology."
Principles of Food Science Academic Internet Pub Incorporated
Retitled to reflect expansion of coverage from the first edition, Handbook of Meat and Meat Processing, Second Edition, contains a complete update of materials and nearly twice the number of chapters. Divided into seven parts, the book covers the entire range of issues related to meat and meat processing, from nutrients to techniques for preservation and extending shelf life. Topics discussed include: An overview of the meat-processing industry The basic science of meat, with chapters on muscle biology, meat consumption, and chemistry Meat attributes and characteristics, including color, flavor, quality assessment, analysis, texture, and control of microbial contamination The primary processing of meat, including slaughter, carcass evaluation, and kosher laws Principles and applications in the secondary processing of meat, including breading, curing, fermenting, smoking, and marinating The manufacture of processed meat products such as sausage and ham The safety of meat products and meat workers, including sanitation issues and hazard analysis Drawn from the combined efforts of nearly 100 experts from 16 countries, the book has been carefully vetted to ensure technical accuracy for each topic. This definitive guide to

meat and meat products it is a critical tool for all food industry professionals and regulatory personnel.

Meat Science CABI

An internationally respected editorial team and array of chapter contributors has developed the Handbook of Fermented Meat and Poultry, an updated and comprehensive hands-on reference book on the science and technology of processing fermented meat and poultry products. Beginning with the principles of processing fermented meat and ending with discussions of product quality, safety, and consumer acceptance, the book takes three approaches: background and principles; product categories; and product quality and safety. The historical background on the fermentation of meat and poultry products is followed by a series of discussions on their science and technology: curing, fermentation, drying and smoking, basic ingredients (raw product, additives, spices, and casings), and starter cultures. Coverage of product categories details the science and technology of making various fermented meat and poultry products from different parts of the world, including: semidry-fermented sausages (summer sausage), dry-fermented sausages (salami), sausages from other meats, and ripened meat products (ham). Product quality and safety is probably the most important aspect of making fermented meat and poultry because it

addresses the question of consumer acceptance and public health safety. While a processor may produce a wonderful sausage, the product must ultimately satisfy the consumer in terms of color, texture, taste, flavor, packaging, and so on. In the current political and social climate, food safety has a high priority. Coverage includes issues such as spoilage microorganisms, pathogens, amines, toxins, HACCP and disease outbreaks. *Developments in Meat Science* Elsevier

Contents: Factors affecting the growth and development of meat animals (cattle, sheep and pigs); The structure and growth of muscle; Chemical and biochemical constitution of muscle; The conversion of muscle to meat; The spoilage of meat by infecting organisms; The storage and preservation of meat (temperature and moisture control, and direct microbial inhibition); The eating quality of meat; meat and human nutrition; prefabricated meat.

Encyclopedia of Meat Sciences Kendall/Hunt Publishing Company

The Science of Animal Growth and Meat Technology, Second Edition, combines fundamental science-based and applied, practical concepts relating to the prenatal and postnatal growth of cattle, sheep and pigs. It provides the necessary components to understand the production and growth of livestock for safe and quality meat products and presents an

understanding of the principles of meat science and technology that is needed to understand the meat industry. Information on the slaughter process of animals, muscle structure and meat tenderness, meat quality, meat safety, and microbiology makes this a valuable self-study reference for students and professionals entering the field. Describes principles in muscle metabolism, meat quality and meat safety using case studies Discusses the microbial safety of meat products, primary pathogens of concern, and pathogen detection Offers solutions on how to control bacterial growth to improve the safety and quality of meat Presents a new chapter on packaging for meat and meat products that focuses on flexible film technology, packaging materials and equipment technology Includes new information on inspection systems prior to slaughter, during slaughter, and the inspection of meat processing systems

Principles of Meat Science

CRC Press

Never HIGHLIGHT a Book Again! Virtually all of the testable terms, concepts, persons, places, and events from the textbook are included. Cram101 Just the FACTS101 studyguides give all of the outlines, highlights, notes, and quizzes for your textbook with optional online comprehensive practice tests. Only Cram101 is Textbook Specific. Accompanys: 9780787247201 .

Lawrie's meat science, Seventh Edition

Woodhead Publishing

Meat Science and Applications compiles the most recent science, technology, and applications of meat products, by-products, and meat processing. It details worker safety, waste management, slaughtering, carcass evaluation, meat safety, and animal handling issues from an international perspective. Essential concepts are illustrated with practical ex

Principles of Meat Technology John Wiley & Sons

Meat Science, Fourth Edition focuses on the science of meat, from the initiation of life in the meat animal to the absorption of its nutrients by the human consumer. This edition updates the topics on hormonal control of reproduction and growth, pre-slaughter stress, modes of stunning and bleeding, refrigeration, eating quality, and consumer health. A section has been added on the electrical stimulation of carcasses post-mortem, emphasizing the differing susceptibility of individual muscles to cold shock on the one hand and to undergo conditioning changes on the other. The developments, such as the mechanical recovery of meat, its modification by high pressure, its reformation after controlled comminution, and incorporation with it of proteins from abattoir waste or non-meat sources are also elaborated in this book. This publication is beneficial to students and individuals researching on the food science of meat.

Principles Of Meat Technology Goodheart-Willcox Pub
Principles of Food Science incorporates science concepts into a lab-oriented foods class. This text shows how the laws of science are at work in foods prepared at home and by the food industry. Each chapter includes engaging features focusing on such areas as current research, technology, and nutrition news. Through lab experiments in the text and Lab Manual, students will practice scientifi c and sensory evaluation of foods. They will discover how nutrients and other food components illustrate basic chemistry concepts. They will examine the positive and negative impacts microorganisms have on the food supply. Students will also explore the variety of careers available to workers with a food science background.
Animal Welfare and Meat Production Rex Bookstore, Inc.
Manipulation of protein deposition in animals. Enzyme binding in muscle. the structural basis of water-holding in meat. General principles and water uptake in meat processing. The structure basis of water- holding in meat. Drip losses. Meat texture. Restructure meats. Restructured meats. Meat microbiology. A reassessment. Meat and meat products. Legislation and analysis.
Handbook of Poultry Science and Technology, Secondary Processing Woodhead Publishing
Sustainable Meat

Production and Processing presents current solutions to promote industrial sustainability and best practices in meat production, from postharvest to consumption. The book acts as a guide for meat and animal scientists, technologists, engineers, professionals and producers. The 12 most trending topics of sustainable meat processing and meat by-products management are included, as are advances in ingredient and processing systems for meat products, techno-functional ingredients for meat products, protein recovery from meat processing by-products, applications of blood proteins, artificial meat production, possible uses of processed slaughter co-products, and environmental considerations. Finally, the book covers the preferred technologies for sustainable meat production, natural antioxidants as additives in meat products, and facilitators and barriers for foods containing meat co-products. Analyzes the role of novel technologies for sustainable meat processing Covers how to maintain sustainability and achieve high levels of meat quality and safety Presents solutions to improve productivity and environmental sustainability Takes a proteomic approach to characterize the biochemistry of meat quality defects

Meat Science Elsevier

Poultry products are universally popular and in recent years the consumption of poultry

meat has risen dramatically. To ensure the continued growth and competitiveness of this industry, it is essential that poultry meat quality and safety are maintained during production and processing. This important collection provides an authoritative review of the key issues affecting poultry meat quality in production and processing. The book begins by establishing consumer requirements for meat quality, before examining the influence of breeding and husbandry, and techniques for stunning and slaughter of poultry. Chapters 5 and 6 look at primary and secondary processing and Chapters 7, 8 and 9 discuss packaging, refrigeration and other preservation techniques. There are also chapters on microbial hazards and chemical residues in poultry. Quality management issues are reviewed in the final group of chapters, including shelf-life and spoilage, measuring quality parameters and ways of maintaining safety and maximising quality. Poultry meat processing and quality is an essential reference book for technical managers in the Poultry Industry and anyone engaged in teaching or research on poultry meat production. An essential reference for the entire poultry meat industry Reviews the key issues affecting poultry meat quality in production and processing Extensive analysis of poultry meat safety issues

Food Processing Technology CRC Press

The first edition of Food processing technology was quickly adopted as the standard text by many food science and technology courses. This completely revised and updated third edition consolidates the position of this textbook as the best single-volume introduction to food manufacturing technologies available. This edition has been updated and extended to include the many developments that have taken place since the second edition was published. In particular, advances in microprocessor control of equipment, ‘minimal’ processing technologies, functional foods, developments in ‘active’ or ‘intelligent’ packaging, and storage and distribution logistics are described. Technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time. Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process, including the equipment used and the effects of processing on micro-organisms that contaminate foods Describes post-processing operations, including packaging and distribution logistics

Meat Science - a Student Guide BoD – Books on Demand

The reference material and current scientific

information on the subject has been updated which will be of immense value for meat processing industry and persons having some stakes in this subject. This book is broadly covering fresh meat and aquatic foods, their processing, preservation, packaging, standards and biotechnological applications in this specialized field with recent innovations. In this edition book will serve the purpose of impartation of knowledge, skill and update material to acquaint the students of Veterinary Science.

Principles of Meat Science

Springer Science & Business Media

Lawrie's Meat Science 8e provides a timely and thorough update to this key reference work, documenting significant advances in the meat industry including storage and preservation of meat, the eating quality of meat and meat safety. To take into account the increase in complexity of the meat sciences, for the first time the book will be an edited volume, fully revised throughout by leading experts, whilst still retaining the coverage and tone which made the book a classic. The book examines the growth and development of meat animals, from the conversion of muscle to meat and eventual point of consumption. The volume has been expanded to include chapters examining such areas as packaging and storage, meat tenderness and meat safety. Furthermore, central issues such as the effects of meat on health and the

nutritional value of meat are analyzed. Broadly split into four sections, the book opens with the fundamentals behind the growth of meat animals. The second section covers the storage and spoilage of meat products. The third section explores the eating quality of meat, from flavor to color. The final section reviews meat safety, authenticity and the effect of meat on health. This eighth edition of Lawrie's Meat Science brings this established standard reference work for students, academics and professionals in the meat industry up-to-date for the twenty-first century. The recognized gold- standard reference for the meat industry Now an edited volume - brings together leading experts in each area to provide a complete overview of the meat sciences First new edition in 10 years, includes all the latest advances bringing this new edition completely up-to-date including developments in meat quality, safety and storage