

Handbook of Poultry Science and Technology

Two-Volume Set

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Handbook of Poultry Science and Technology, Set Isabel Guerrero-Legarreta,Alma Delia Alarcón-Rojo,Christine Alvarado,Amarinder S. Bawa,Francisco Guerrero-Avendaño,Janne Lundén,Lisa McKee,José Angel Pérez-Alvarez,Yoshinori Mine,Casey M. Owens,Joe M. Regenstein,Marcelo R. Rosmini,Jorge Soriano-Santos,J. Eddie Wu,2010-02-22 Poultry science covers raising and managing healthy chickens turkeys and ducks for eggs or meat From live poultry up until retail production Handbook of Poultry Processing provides an updated and comprehensive reference on everything related to the poultry industry including scientific technical and engineering principles methods and product categories This definitive resource covers the link between meat quality and production process which can help in solving potential quality problems making this two volume set an essential tool for all practitioners libraries scientists researchers and academics in this field

Handbook of Poultry Science and Technology, Primary Processing Isabel Guerrero-Legarreta,Alma Delia Alarcón-Rojo,Christine Alvarado,Amarinder S. Bawa,Francisco Guerrero-Avendaño,Janne Lundén,Lisa McKee,José Angel Pérez-Alvarez,Yoshinori Mine,Casey M. Owens,Joe M. Regenstein,Marcelo R. Rosmini,Jorge Soriano-Santos,J. Eddie Wu,2010-03-30 A comprehensive reference for the poultry industry Volume 1 describes everything from husbandry up to preservation With an unparalleled level of coverage the Handbook of Poultry Science and Technology provides an up to date and comprehensive reference on poultry processing Volume 1 describes husbandry slaughter preservation and safety It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts Throughout the coverage focuses on one paramount objective an acceptable quality and a safe product for consumer purchase and use The text includes safety requirements and regulatory enforcement in the United States EU and Asia Volume 1 Primary Processing is divided into seven parts Poultry biology to pre mortem status includes such topics as classification and biology competitive exclusion transportation to the slaughterhouse and more Slaughtering and cutting includes the slaughterhouse building and required facilities equipment and operations carcass evaluation and cutting kosher and halal slaughter and more Preservation refrigeration and freezing includes the biology and physicochemistry of poultry meat in rigor mortis under ambient temperature as well as changes that occur during freezing and thawing engineering principles equipment and processes quality refrigeration and freezing for various facilities and more Preservation heating drying chemicals and irradiation Composition chemistry and sensory attributes includes quality characteristics microbiology nutritional components chemical composition and texture of raw poultry meat Eggs includes egg attributes science and technology Sanitation and Safety includes PSE poultry related foodborne diseases OSHA requirements HACCP and its application and more Handbook of Poultry Science and Technology, Secondary Processing Isabel Guerrero-Legarreta,Alma Delia Alarcón-Rojo,Christine Alvarado,Amarinder S. Bawa,Francisco Guerrero-Avendaño,Janne Lundén,Lisa McKee,José Angel Pérez-Alvarez,Yoshinori Mine,Casey M. Owens,Joe M. Regenstein,Marcelo R. Rosmini,Jorge

Soriano-Santos,J. Eddie Wu,2010-03-30 A comprehensive reference for the poultry industry Volume 2 describes poultry processing from raw meat to final retail products With an unparalleled level of coverage the Handbook of Poultry Science and Technology provides an up to date and comprehensive reference on poultry processing Volume 2 Secondary Processing covers processing poultry from raw meat to uncooked cooked or semi cooked retail products It includes the scientific technical and engineering principles of poultry processing methods and product categories product manufacturing and attributes and sanitation and safety Volume 2 Secondary Processing is divided into seven parts Secondary processing of poultry products an overview Methods in processing poultry products includes emulsions and gelations breasting and battering mechanical deboning marination cooking and curing and non meat ingredients Product manufacturing includes canned poultry meat turkey bacon and sausage breaded product nuggets paste product p t poultry ham luncheon meat processed functional egg products and special dietary products for the elderly the ill children and infants Product quality and sensory attributes includes texture and tenderness protein and poultry meat quality flavors color handling refrigerated poultry and more Engineering principles operations and equipment includes processing equipment thermal processing packaging and more Contaminants pathogens analysis and quality assurance includes microbial ecology and spoilage in poultry and poultry products campylobacter microbiology of ready to eat poultry products and chemical and microbial analysis Safety systems in the United States includes U S sanitation requirements HACCP U S enforcement tools and mechanisms

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Ullrey,Charlotte Kirk Baer,Wilson G. Pond,2018-10-08 PRINT ONLINE PRICING OPTIONS AVAILABLE UPON REQUEST AT e reference taylorandfrancis com Containing case studies that complement material presented in the text the vast range of this definitive Encyclopediaencompasses animal physiology animal growth and development animal behavior animal reproduction and breeding alternative approaches to animal maintenance meat science and muscle biology farmed animal welfare and bioethics and food safety With contributions from top researchers in their discipline the book addresses new research and advancements in this burgeoning field and provides quick and reader friendly descriptions of technologies critical to professionals in animal and food science food production and processing livestock management and nutrition

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over time an organized comprehensive resource containing this data would be invaluable to have The *Handbook of Poultry Science and Technology, Secondary Processing* Guerrero-Legarreta Ph.D Isabel,2010 *Handbook of Food Products Manufacturing, 2 Volume Set* Nirmal K. Sinha,2007-04-27 The Handbook of Food Products Manufacturing is a definitive master reference providing an overview of food manufacturing in general and then covering the processing and manufacturing of more than 100 of the most common food products With editors and contributors from 24 countries in North America Europe and Asia this guide provides international expertise and a truly global perspective on food manufacturing

Handbook of Halal Food Production Mian N. Riaz,Muhammad M. Chaudry,2018-09-03 Until now books addressing Halal issues have focused on helping Muslim consumers decide what to eat and what to avoid among products currently on the market There was no resource that the food industry could refer to that provided the guidelines necessary to meet the Halal requirements of Muslim consumers in the United States and abroad Handbook of Halal Food Production answers this need by summarizing the fundamentals of Halal food production serving as a valuable reference for food scientists food manufacturers and other food industry professionals This text delivers a wealth of information about Halal food guidelines for food production domestic and international food markets and Halal certification Among chapters that cover production requirements for specific foods such as meat and poultry fish and seafood and dairy products there are other chapters that address global Halal economy Muslim demography and global Halal trade and comparisons among Kosher Halal and vegetarian In addition the book presents Halal food laws and regulations HACCP and Halal and general guidelines for Halal food Production For persons targeting the Halal food market for the first time this book is particularly valuable providing understanding of how to properly select process and deliver foods In light of the increasing worldwide demand for Halal food service branded packaged food and direct marketed items this volume is more than an expert academic resource it is a beneficial tool for developing new and promising revenue streams Both editors are food scientists who have practical experience in Halal food requirements and Halal certification and the contributors are experts in the Halal food industries

Achieving sustainable production of poultry meat Volume 1 Steven C. Ricke,2017-01-01 To meet growing demand the FAO has estimated that world poultry production needs to grow by 2 3% per year to 2030 Much of the increase in output already achieved has been as a result of improvements in commercial breeds combined with rearing in more intensive production systems However more intensive systems and complex supply chains have increased the risk of rapid transmission of animal diseases and zoonoses Consumer expectations of sensory and nutritional quality have never been higher At the same time consumers are more concerned about the environmental impact of poultry production as well as animal welfare Drawing on an international range of expertise this book reviews research on safety quality and sustainability issues in poultry production Part 1 discusses risks from pathogens detection and safety management on farms and in slaughterhouse operations Part 2 looks at ways of enhancing the flavour colour texture and nutritional quality of poultry meat

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Handbook of Clean Energy Systems, 6 Volume Set Jinyue Yan, 2015-06-22 The Handbook of Clean Energy Systems brings together an international team of experts to present a comprehensive overview of the latest research developments and practical applications throughout all areas of clean energy systems Consolidating information which is currently scattered across a wide variety of literature sources the handbook covers a broad range of topics in this interdisciplinary research field including both fossil and renewable energy systems The development of intelligent energy systems for efficient energy processes and mitigation technologies for the reduction of environmental pollutants is explored in depth and environmental social and economic impacts are also addressed Topics covered include Volume 1 Renewable Energy Biomass resources and biofuel production Bioenergy Utilization Solar Energy Wind Energy Geothermal Energy Tidal Energy Volume 2 Clean Energy Conversion Technologies Steam Vapor Power Generation Gas Turbines Power Generation Reciprocating Engines Fuel Cells Cogeneration and Polygeneration Volume 3 Mitigation Technologies Carbon Capture Negative Emissions System Carbon Transportation Carbon Storage Emission Mitigation Technologies Efficiency Improvements and Waste Management Waste to Energy Volume 4 Intelligent Energy Systems Future Electricity Markets Diagnostic and Control of Energy Systems New Electric Transmission Systems Smart Grid and Modern Electrical Systems Energy Efficiency of Municipal Energy Systems Energy Efficiency of Industrial Energy Systems Consumer Behaviors Load Control and Management Electric Car and Hybrid Car Energy Efficiency Improvement Volume 5 Energy Storage Thermal Energy Storage Chemical Storage Mechanical Storage Electrochemical Storage Integrated Storage Systems Volume 6 Sustainability of Energy Systems Sustainability Indicators Evaluation Criteria and Reporting Regulation and Policy Finance and Investment Emission Trading Modeling and Analysis of Energy Systems Energy vs Development Low Carbon Economy Energy Efficiencies and Emission Reduction Key features Comprising over 3 500 pages in 6 volumes HCES presents a comprehensive overview of the latest research developments and practical applications throughout all areas of clean energy systems consolidating a wealth of information which is currently scattered across a wide variety of literature sources In addition to renewable energy systems HCES also covers processes for the efficient and clean conversion of traditional fuels such as coal

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