

Volume 1

Handbook of Poultry Science and Technology

Primary Processing

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Handbook Of Poultry Science And Technology Primary Processing Volume 1

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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, 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,2010-02-08 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 breading 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 *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 breading and battering mechanical deboning marination

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Image Analysis Michael Felsberg, Per-Erik Forssén, Ida-Maria Sintorn, Jonas Unger, 2019-05-22 This volume constitutes the refereed proceedings of the 21st Scandinavian Conference on Image Analysis SCIA 2019 held in Norrköping Sweden in June 2019 The 40 revised papers presented were carefully reviewed and selected from 63 submissions The contributions are structured in topical sections on Deep convolutional neural networks Feature extraction and image analysis Matching tracking and geometry and Medical and biomedical image analysis

Halal Slaughter of Livestock: Animal Welfare Science, History and Politics of Religious Slaughter Awal Fuseini, 2022-11-03 This unique volume gives insight into the science of slaughter with in depth discussion of neural communication and the welfare aspects of pre slaughter handling and slaughter of livestock The concepts of conscious perception unconsciousness stunning slaughter and death are discussed to provide readers with an understanding of the different events that lead to the conversion of animals into carcasses and subsequently into meat This accessible work is an excellent resource for learning about welfare issues of different techniques as it includes historical aspects of religious and conventional slaughter with a focus on the developments around technologies It comprises the advent of mechanical slaughter in the form of poleaxes to present day use of sophisticated stunning equipment Moreover the author covers key aspects of halal meat production and discusses the politics of religious slaughter with an emphasis on the increasing number of anti halal movements across Europe America and others The slaughter of animals for consumption by people of faith is economically significant and has led to a race for market share by multinational retail enterprises However there are also ethical and political aspects of religious slaughter which have always divided opinion The topic of this book provides an important link to the disciplines of animal welfare research the meat industry and the food business Scientists students as well as government agencies veterinarians and professionals in food processing and slaughter technology manufacturing will find this an important account Simplified summaries and practical notes make this reference highly readable

Improving poultry meat quality Prof Massimiliano Petracci, Dr Mario Estévez, 2022-12-06 Considers the impact of dietary background and availability of key nutrients and micronutrients on poultry meat quality Reviews the key quality defects associated with poultry muscle development including dorsal cranial myopathy DCM pale soft exudative PSE

and intramuscular connective tissue ICMT Provides a detailed assessment of the individual quality traits consumer expectations are driven by colour texture and flavour

Poultry Quality Evaluation Massimiliano Petracci, Cecile Berri, 2017-08-01 Poultry Quality Evaluation Quality Attributes and Consumer Values provides a new reference source that covers these aspects with the same scientific authority as texts on traditional poultry meat quality values The book's first section explores new developments in our understanding of how muscle structure affects the eating qualities of cooked meat The second section highlights new techniques for measuring predicting and producing poultry meat quality and how these new techniques help us minimize variability in eating quality and or maximize value The final section identifies the current qualities of consumer and public perceptions including what is sustainable ethical desirable and healthy in poultry production and consumption Brings together top researchers in the field to provide a comprehensive overview of the new elements of poultry quality evaluation Provides a comprehensive reference source on poultry with the same scientific authority as texts on more broad traditional meat quality values Contains contributions from editors who are very well known and highly respected in the field

Achieving sustainable production of poultry meat Volume 1 Prof. Steven C. Ricke, 2016-12-31 Reviews latest research on zoonoses affecting poultry meat such as Salmonella and Campylobacter as well as methods for their control on the poultry farm and in the slaughterhouse Summarises advances in understanding and optimising poultry quality traits such as flavour colour tenderness shelf life and nutritional quality Discusses developments in measuring and reducing the environmental impact of poultry production

Handbook of Meat and Meat Processing Y. H. Hui, 2012-01-11 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

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Preparation and Processing of Religious and Cultural Foods Md. Eaqub Ali, Nina Naquiah Ahmad Nizar, 2018-09-12 Preparation and Processing of Religious and Cultural Foods covers the production and processing of foods from major religions focusing on the intersection of religion science and cultural perceptions in the production and processing of modern religious and vegetarian foods Quality control and authentication technologies are looked at in depth while nutrition antioxidants aging hygiene and other long term health factors are presented from a scientific standpoint Bringing together the top scientific researchers on this essential topic of importance to a huge percentage of the world's population this book is ideal for food company innovation and R D managers producers and processors of religious foods Religious groups have often been slow in implementing recent

science and technology breakthroughs employed in the preparation processing and packaging of various foods This book provides a culturally sensitive coverage of these areas with an aim to encourage advancement Covers the production and processing of major religious foods namely Muslim Christian Jewish Hindu and Buddhist Presents nutritional antioxidant aging hygiene and other long term health factors from a scientific standpoint Encourages advancement in the preparation processing and packaging of religious foods using information cultivated from top scientific researchers in the field

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for Chemical Process Industries Himanshu J Patel, 2023-10-06 Chemical processing industry plays a pivotal role in the economy of a country as chemicals are required in every sphere of our lives This book covers chemical processing of dyes pigments drugs and pharmaceutical products fermented products agrochemicals explosives polymers Period II and III chemicals chemicals sugar coatings starches soaps and detergents paper pulp glass and cement It includes sources of natural materials collection process purification and extraction of different chemicals from natural materials like petroleum coal and ores from the Earth It includes manufacturing details of C1 to C4 and aromatic compounds obtained from natural materials The book covers both traditional and modern sectors of the chemical processing industry It provides knowledge on the properties of the chemical and manufacturing process such as raw materials chemical reactions quantitative requirement flow sheet diagram procedure and its uses The book is based on the author's expertise and has been developed with an awareness of the quantitative requirement for manufacturing chemicals Data has been collected from industry thus it will be useful to industry personnel research groups academicians and institutional organizations **Willing's Press Guide**, 2003 Coverage of publications outside the UK and in non English languages expands steadily until in 1991 it occupies enough of the Guide to require publication in parts

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