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Handbook Of Meat Product Technology

Gerhard Feiner



Handbook Of Meat Product Technology:

Meat Products Handbook Gerhard Feiner, 2006 Provides coverage of meat science meat microbiology and meat product technology This work emphasises not only on scientific knowledge but also on putting scientific knowledge into daily practice providing meat science professionals with the information they need to understand meat science and produce safe products in a cost effective manner

Handbook of Meat Product Technology Michael D. Ranken, 2000-05-26 This highly practical book is written as a day to day handbook for meat technologists managers and all those concerned with making meat products It will also be of value to students research workers and others who need to know the methods used in commercial meat product production and the scientific principles behind them Clear descriptions of the underlying science are given together with basic recipes and manufacturing processes for the complete range of commercial meat products Issues of health and hygiene food spoilage food safety and legal requirements are covered This is an essential handbook both for experienced professionals and for relative newcomers to the manufacturing industry and a handy reference for anyone who may need to brush up on a particular topic

Handbook of meat product technology M.D Ranken, 2000

Handbook of Meat Processing Fidel Toldrá, 2010-04-20 This handbook comprehensively presents the current status of the manufacturing of the most important meat products Editor and renowned meat expert Fidel Toldrá heads an international collection of meat scientists who have contributed to this essential reference book Coverage is divided into three parts Part one Technologies begins with discussions on meat chemistry biochemistry and quality and then provides background information on main technologies involved in the processing of meat such as freezing cooking smoking fermentation emulsification drying and curing Also included are key chapters on packaging spoilage prevention and plant cleaning and sanitation Part two Products is focused on the description of the manufacture of the most important products including cooked and dry cured hams cooked and fermented sausages bacon canned meat pat restructured meats and functional meat products Each chapter addresses raw materials ingredients and additives processing technology main types of products production data particular characteristics and sensory aspects and future trends Part three Controls offers current approaches for the control of the quality and safety of manufactured meat products with coverage including sensory evaluation chemical and biological hazards including GMOs HACCP and quality assurance This book is an invaluable resource for all meat scientists meat processors R D professionals and product developers Key features Unparalleled international expertise of editor and contributing authors Addresses the state of the art of manufacturing the most important meat products Special focus on approaches to control the safety and quality of processed meats Extensive coverage of production technologies sanitation packaging and sensory evaluation

Practical Handbook on Meat Science and Technology Jhari Sahoo, Davinder Kumar Sharma, Manish Kumar Chatli, 2010

Handbook of Paper and Paperboard Packaging Technology Mark J. Kirwan, 2012-11-07 The definitive industry reference on the paper and paperboard packaging

sector Now in a fully revised and updated second edition this book discusses all the main types of packaging based on paper and paperboard It considers the raw materials the manufacture of paper and paperboard and the basic properties and features on which packaging made from these materials depends for its appearance and performance The manufacture of twelve types of paper and paperboard based packaging is described together with their end use applications and the packaging machinery involved The importance of pack design is stressed as well as how these materials offer packaging designers opportunities for imaginative and innovative design solutions Environmental factors including resource sustainability societal and waste management issues are addressed in a dedicated chapter The book is directed at readers based in companies which manufacture packaging grades of paper and paperboard companies involved in the design printing and production of packaging and companies which manufacture inks coatings adhesives and packaging machinery It will be essential reading for students of packaging technology and technologists working in food manufacturing who are users of paper and paperboard packaging products Praise for the First Edition This book is a valuable addition to the library of any forward looking company by providing in depth coverage of all aspects of packaging which involve the most ecologically acceptable material namely paper and paperboard International Journal of Dairy Technology a welcome contribution to a field where coverage was previously limited to subject specific books or to single chapters in textbooks on broader aspects of packaging technology Packaging Technology and Science **Handbook of Fermented Meat and Poultry** Fidel

Toldrá,Iciar Astiasaran,Joseph Sebranek,Regine Talon,2014-10-27 Fermented meat products have been consumed for centuries in many different parts of the world and constitute one of the most important groups of food Bacterial cultures are used in their manufacture to preserve the meat and confer particular textures and sensory attributes Examples of fermented meats include salami chorizo pepperoni and saucisson This fully revised and expanded reference book on meat fermentation presents all the principle fermented meat products and the processing technologies currently used in their manufacture The 54 chapters of this substantial book are grouped into the following sections Meat fermentation worldwide overview production and principles Raw materials Microbiology and starter cultures for meat fermentation Sensory attributes Product categories general considerations Semidry fermented sausages Dry fermented sausages Other fermented meats and poultry Ripened meat products Biological and chemical safety of fermented meat products Processing sanitation and quality assurance There are five new chapters in the second edition that address the following topics Smoking and new smoke flavourings Probiotics Methodologies for the study of the microbial ecology in fermented sausages Low sodium in meat products and Asian sausages Handbook of Fermented Meat and Poultry Second Edition provides readers with a full overview of meat fermentation the role of microorganisms naturally present and or added as starter cultures safety aspects and an account of the main chemical biochemical physical and microbiological changes that occur in processing and how they affect final quality Finally readers will find the main types of worldwide fermented meat products typically produced in different

areas with the description of their main characteristics

Handbook of Food Process Design, 2 Volume Set Jasim Ahmed, Mohammad Shafiur Rahman, 2012-05-21 In the 21st Century processing food is no longer a simple or straightforward matter. Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes. A highly interdisciplinary science, food process design draws upon the principles of chemical and mechanical engineering, microbiology, chemistry, nutrition, and economics and is of central importance to the food industry. Process design is the core of food engineering and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption. *Handbook of Food Process Design* is a major new 2 volume work aimed at food engineers and the wider food industry. Comprising 46 original chapters written by a host of leading international food scientists, engineers, academics, and systems specialists, the book has been developed to be the most comprehensive guide to food process design ever published. Starting from first principles, the book provides a complete account of food process designs including heating and cooling, pasteurization, sterilization, refrigeration, drying, crystallization, extrusion, and separation. Mechanical operations including mixing, agitation, size reduction, extraction, and leaching processes are fully documented. Novel process designs such as irradiation, high pressure processing, ultrasound, ohmic heating, and pulsed UV light are also presented. Food packaging processes are considered, and chapters on food quality, safety, and commercial imperatives portray the role of process design in the broader context of food production and consumption.

Handbook of Fermented Food and Beverage Technology Two Volume Set Y. H. Hui, E. Özgül Evranuz, 2012-05-21 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest.

Handbook of Animal-Based Fermented Food and Beverage Technology Y. H. Hui, E. Özgül Evranuz, 2016-04-19 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest.

Handbook of Animal-Based Fermented Food and Beverage Technology, Second Edition Y. H. Hui, E. Özgül Evranuz, 2012-05-14 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors. *Handbook of Animal-Based Fermented Food and Beverage Technology Second Edition* is an up to date reference exploring the history, microorganisms, quality assurance, and manufacture of fermented food products derived from animal sources. The book begins by describing fermented animal product manufacturing and then supplies a detailed exploration of a range of topics including Dairy starter

cultures microorganisms leuconostoc and its use in dairy technology and the production of biopreservatives Exopolysaccharides and fermentation ecosystems Fermented milk koumiss laban yogurt and sour cream Meat products including ham salami sausages and Turkish pastirma Malaysian and Indonesian fermented fish products Probiotics and fermented products including the technological aspects and benefits of cheese as a probiotic carrier Fermented food products play a critical role in cultural identity local economy and gastronomical delight With contributions from over 60 experts from more than 20 countries the book is an essential reference distilling the most critical information on this food sector

Food and Beverage Packaging Technology Richard Coles, Mark J. Kirwan, 2011-04-25 Now in a fully revised and updated second edition this volume provides a contemporary overview of food processing packaging technologies It acquaints the reader with food preservation processes shelf life and logistical considerations as well as packaging materials machines and processes necessary for a wide range of packaging presentations The new edition addresses environmental and sustainability concerns and also examines applications of emerging technologies such as RFID and nanotechnology It is directed at packaging technologists those involved in the design and development of packaging users of packaging in food companies and those who specify or purchase packaging Key Features An up to date and comprehensive handbook on the most important sector of packaging technology Links methods of food preservation to the packaging requirements of the common types of food and the available food packages Covers all the key packaging materials glass plastics and paperboard Fully revised second edition now covers sustainability nanotechnology and RFID

Practical Food Rheology Ian T. Norton, Fotios Spyropoulos, Philip Cox, 2010-12-01 Rheology is fundamentally important in food manufacturing in two major senses Understanding the way in which a substance moves and behaves is essential in order to be able to transport and mix it during processing Secondly the rheology of a product dictates much of the consumer experience e g in relation to texture and mouthfeel This book doesn't overwhelm the reader with complex mathematical equations but takes a simple and practically focused approach interpreting the implications of rheological data for use in different food systems Through this approach industry based food developers rheologists students and academics are given clear concise interpretation of rheological data which directly relates to actual perceived functionality in the food The functionality may relate to texture structure and mouthfeel and may result as a function of temperature pH flocculation concentration effects and mixing The interpretative view is based on the principle that the food rheologist will produce a graph for example of viscosity or gelation profiling and then have to extract a practical meaning from it For example if viscosity falls with time as a function of pH this knowledge can be used to tell the customer that the viscosity can be followed with just a pH meter and a stopwatch Rheological measurements have shown that once the pH has dropped 1 unit after 10 minutes the viscosity has been halved This is the type of practical and valuable information for customers of the industrial food rheologist which the book will enable readers to access Key features A uniquely practical approach to the often difficult science of food rheology Includes

chapters introducing the basics of food rheology before moving on to how data can be usefully and easily interpreted by the food scientist Can be used as a teaching aid on academic or industry based courses Intelligent Agrifood Chains and Networks Michael A. Bourlakis, Ilias P. Vlachos, Vasileios Zeimpekis, 2011-02-25 Food has a fundamental position in society ensuring health happiness and political stability Consequently the management of food chains and networks is one of the most important aspects of the modern food industry Yet food is difficult to handle along long supply chains with a limited window for storage and handling time and the risk of spoiling if incorrectly handled or processed These issues can lead to logistical problems that can severely affect product quality and freshness Intelligent Agrifood Chains and Networks offers a timely discussion of the current state of food logistics and indicates the major ICT problems that can occur during production warehousing transportation and retailing Emphasis is given to new technologies and intelligent systems that are able to process time dependent information handle emergencies and support logistics operations in food management In particular the authors show how telematics and RFID can be implemented in the supply chain The book also includes real life case studies in which actual food logistics problems and their solutions are presented demonstrating how systemic and logistics approaches may be combined The book is directed at academics researchers and students seeking the necessary background in terms of the interplay between the food supply chain and ICT Its comprehensive review of current issues in the food supply chain will be of interest to managers and technicians working in the food industry while its technological focus will be invaluable to food scientists and technologists working in research and industry environments Handbook of Plant Food Phytochemicals Brijesh K. Tiwari, Nigel P. Brunton, Charles Brennan, 2013-01-02 Handbook of Plant Food Phytochemicals Phytochemicals are plant derived chemicals which may bestow health benefits when consumed whether medicinally or as part of a balanced diet Given that plant foods are a major component of most diets worldwide it is unsurprising that these foods represent the greatest source of phytochemicals for most people Yet it is only relatively recently that due recognition has been given to the importance of phytochemicals in maintaining our health New evidence for the role of specific plant food phytochemicals in protecting against the onset of diseases such as cancers and heart disease is continually being put forward The increasing awareness of consumers of the link between diet and health has exponentially increased the number of scientific studies into the biological effects of these substances The Handbook of Plant Food Phytochemicals provides a comprehensive overview of the occurrence significance and factors affecting phytochemicals in plant foods A key objective of the book is to critically evaluate these aspects Evaluation of the evidence for and against the quantifiable health benefits being imparted is expressed in terms of the reduction in the risk of disease conferred through the consumption of foods that are rich in phytochemicals With world leading editors and contributors the Handbook of Plant Food Phytochemicals is an invaluable cutting edge resource for food scientists nutritionists and plant biochemists It covers the processing techniques aimed at the production of phytochemical rich foods which can have a role in disease prevention making it ideal for both the

food industry and those who are researching the health benefits of particular foods Lecturers and advanced students will find it a helpful and readable guide to a constantly expanding subject area **Handbook of Food Science, Technology, and Engineering** Yiu H. Hui, 2006 **Handbook of Food and Beverage Fermentation Technology** Y. H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, Wai-Kit Nip, Peggy S. Stanfield, 2004-03-19 Over the past decade new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature While many books focus solely on recent developments this reference book highlights these developments and provides detailed background and manufacturing information Co Edited by Fidel *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 Food Analysis by HPLC Leo M.L. Nollet, Fidel Toldra, 2012-11-16 For food scientists high performance liquid chromatography HPLC is a powerful tool for product composition testing and assuring product quality Since the last edition of this volume was published great strides have been made in HPLC analysis techniques with particular attention given to miniaturization automatization and green chemistry **Food Science and Technology** Oluwatosin Ademola Ijabadeniyi, 2020-12-07 Food Science and Technology Trends and Future Prospects presents different aspects of food science i e food microbiology food chemistry nutrition process engineering that should be applied for selection preservation

processing packaging and distribution of quality food The authors focus on the fundamental aspects of food and also highlight emerging technology and innovations that are changing the food industry The chapters are written by leading researchers lecturers and experts in food chemistry food microbiology biotechnology nutrition and management This book is valuable for researchers and students in food science and technology and it is also useful for food industry professionals food entrepreneurs and farmers

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