

Volume 2

Handbook of Poultry Science and Technology

Secondary Processing

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Handbook Of Poultry Science And Technology Secondary Processing Volume 2

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Handbook Of Poultry Science And Technology Secondary Processing Volume 2:

Handbook of Poultry Science and Technology, Secondary Processing Isabel Guerrero-Legarreta, Ph.D, 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 breaching 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, 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

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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

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

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

Food Science A. S. Bawa, 2013-06-15 The book aims at imparting basics of the subject besides the latest trends in the evolution of technologies and important industrial practices Besides the technological aspects adequate emphasis has also been laid on the quality aspects and adequate knowledge input required for a student or professional in Food Science and Technology The book contains 16 s addressing various important aspects such as unit operations thermal processing hurdle technology preservation cold preservation dehydration freezing and advanced thermal techniques such as infrared and microwaves besides non thermal aspects such as high pressure and pulsed electric field processing as well as irradiation State of art subject areas such as functional foods could be an added flavour as the global food market has ample potential in the area of functional foods Food packaging and food laws are important in commercializing processed foods as well as fresh produce and the areas require due emphasis to make the book more comprehensive

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

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 Finally the book reviews the environmental impact of poultry production

Achieving sustainable production of poultry meat Volume 1 Safety quality and sustainability will be a standard reference for poultry and food scientists in

universities government and other research centres and companies involved in poultry production It is accompanied by two further volumes which review poultry breeding nutrition health and welfare *Handbook of Meat and Meat Processing, Second Edition* 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 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

Sustainable Poultry Production in Europe Emily Burton, Joanne Gatcliffe, Helen Masey O'Neill, Dawn Scholey, 2016-04-27 Examining sustainable poultry production systems across Europe this book contains a selected cross section of papers from the 2014 UK Poultry Science Symposium It reviews essential topics such as resources and supply chains the global poultry market risk management zoonoses and green issues Providing a compilation of the most current research in the poultry science and production industry this book is an important resource for both researchers and professionals

The Microbiological Quality of Food Antonio Bevilacqua, Maria Rosaria Corbo, Milena Sinigaglia, 2016-12-01 The Microbiological Quality of Food Foodborne Spoilers specifically addresses the role of spoilers in food technology and how they affect the quality of food Food spoilers represent a great challenge in food quality determining the shelf life of many products as they impact consumer acceptability of taste texture aroma and other perceptions Divided into four sections the first section defines microbial spoilage of food with special emphasis on methods for the evaluation of spoiling phenomena and the status of their regulatory framework examining both existing regulations and possible gaps The second section examines spoiling microorganisms covering a range of common spoilage microorganisms including pseudomonas yeasts and molds and spore formers as well as less common spoilers including lactic acid bacteria and specific spoilage organisms in fish The third section highlights spoiling phenomena within certain food types Chapters cover dairy fish meat and vegetables and other products The final section investigates emerging topics which point to future trends in the research of food spoilers There is insight into microorganisms resistant to preservation the role of biofilms in food quality and the link between food safety and food spoilage with a special emphasis on certain spoiling microorganisms which could

be opportunistic pathogens Written by an international team of leading authors this book provides state of the art coverage of this topic which is essential to the shelf life and quality of food Provides in depth coverage of the different spoilage factors which cause the deterioration of foods including less common spoilage factors not covered in other publications Includes dedicated chapters covering the spoilage of specific products making this book ideal for those working in the food industry Presents a framework for future research in the area of foodborne spoilage

Current and Future Reproductive Technologies and World Food Production G. Cliff Lamb, Nicolas DiLorenzo, 2013-10-29 This book addresses the impacts of current and future reproductive technologies on our world food production and provides a significant contribution to the importance of research in the area of reproductive physiology that has never been compiled before It would provide a unique opportunity to separate the impacts of how reproductive technologies have affected different species and their contributions to food production Lastly no publication has been compiled that demonstrates the relationship between developments in reproductive management tools and food production that may be used as a reference for scientists in addressing future research areas During the past 50 years assisted reproductive technologies have been developed and refined to increase the number and quality of offspring from genetically superior farm animal livestock species Artificial insemination AI estrous synchronization and fixed time AI semen and embryo cryopreservation multiple ovulation and embryo transfer MOET in vitro fertilization sex determination of sperm or embryos and nuclear transfer are technologies that are used to enhance the production efficiency of livestock species

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

Handbook of Poultry Science and Technology, Secondary Processing Guerrero-Legarreta Ph.D Isabel, 2010

Resources in Education , 2000-04

Poultry Science Reference Manual Ekadant Desai, 2025-01-23 The Poultry Science Reference Manual serves as a comprehensive guide to understanding the science techniques and business aspects of modern poultry production As one of the fastest growing sectors of agriculture poultry plays a vital role in global food security by providing essential protein energy and nutrients to millions worldwide This book explores innovative methods for increasing poultry production while maintaining quality and sustainability especially in the context of rising global demand driven by population growth urbanization and income increases The manual covers key topics such as poultry breeding embryology hatchery management nutrition disease control housing and marketing It also delves into advanced areas like biotechnology genetics and processing Designed for students professionals and aspiring leaders this book equips readers with the skills needed to address the challenges of modern poultry production from smallholder farming to large scale operations

Handbook of Meat Processing Fidel Toldrá, 2010-01-21 This handbook comprehensively presents the current status of the manufacturing of the most important

meat products Editor and renowned meat expert Fidel Toldr 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

Handbook of Food Science, Technology, and Engineering Yiu H. Hui, 2006

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