

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 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 Food Processing, Two Volume Set Theodoros Varzakas, Constantina Tzia, 2015-11-04 Authored by world experts the Handbook of Food Processing Two Volume Set discusses the basic principles and applications of major commercial food processing technologies The handbook discusses food preservation processes including blanching pasteurization chilling freezing aseptic packaging and non thermal food processing It describes com

Handbook of Food Analysis - Two Volume Set Leo M.L. Nollet, Fidel Toldra, 2015-06-10 Updated to reflect changes in the industry during the last ten years The Handbook of Food Analysis Third Edition covers the new analysis systems optimization of existing techniques and automation and miniaturization methods Under the editorial guidance of food science pioneer Leo M L Nollet and new editor Fidel Toldra the chapters take an in

Encyclopedia of Animal Science - (Two-Volume Set) Duane E. 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 Encyclopaedia encompasses 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

Food Engineering Handbook, Two Volume Set Theodoros Varzakas, Constantina Tzia, 2014-12-12 Food Engineering Handbook Two Volume Set provides a stimulating and up to date review of food engineering phenomena It also addresses the basic and applied principles of food engineering methods used in food processing operations around the world Combining theory with a practical hands on approach this set examines the thermophysical properties *Foods & Nutrition Encyclopedia, Two Volume Set* Marion Eugene Ensminger, Audrey H. Ensminger, 1993-11-09 Foods and Nutrition Encyclopedia Second Edition is the updated expanded version of what has been described as a monumental classic work This new edition contains more than 2 400 pages 1 692 illustrations 96 of which are full color photographs 2 800 entries topics and 463 tables including a table of 2 500 food compositions A comprehensive index enables you to find information quickly and easily 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 breasting 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 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 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 Food Science, Technology, and Engineering - 4 Volume Set Y. H. Hui, Frank Sherkat, 2005-12-19 Advances in food science technology and engineering are occurring at such a rapid rate that obtaining current detailed information is challenging at best While almost everyone engaged in these disciplines has accumulated a vast variety of data 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 **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 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 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

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technologies for the reduction of environmental pollutants and the development of intelligent energy systems Environmental social and economic impacts of energy systems are also addressed in depth Published in full colour throughout Fully indexed with cross referencing within and between all six volumes Edited by leading researchers from academia and industry who are internationally renowned and active in their respective fields Published in print and online The online version is a single publication i e no updates available for one time purchase or through annual subscription 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 **Livestock and the Environment** Ralph H. Ramsey,M. L. Rowe,Linda Merryman,1974

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