

HANDBOOK OF MEAT, POULTRY & SEAFOOD QUALITY



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Handbook Of Meat Poultry And Seafood Quality

Arturo Cuomo



Handbook Of Meat Poultry And Seafood Quality:

Handbook of Meat, Poultry and Seafood Quality Leo M. L. Nollet, Terri Boylston, Feng Chen, Patti C. Coggins, Maria Beatriz Gloria, Grethe Hyldig, Chris R. Kerth, Lisa H. McKee, Y. H. Hui, 2008-02-28 The Handbook of Meat Poultry and Seafood Quality commences with a discussion of basic scientific factors responsible for the quality of fresh frozen and processed muscle foods especially sensory attributes and flavors Following sections discuss factors affecting the quality of beef pork poultry and seafood Under each muscle food some or all of the following factors affecting the quality are discussed additives aroma color contaminants flavors microbiology moisture mouthfeel nutrition packaging safety sensory attributes shelf life stability tainting texture water activity Editor Leo Nollet heads a stellar editorial team and leads an international collection of over 60 expert contributors from government industry and academia in covering the key factors affecting the quality of beef pork poultry and fish and presenting them in a single source Handbook of Seafood Quality, Safety and Health Applications Cesaretti Alasalvar, Kazuo Miyashita, Fereidoon Shahidi, Udaya Wanasundara, 2011-06-15 The global market for seafood products continues to increase year by year Food safety considerations are as crucial as ever in this sector and higher standards of quality are demanded even as products are shipped greater distances around the world The current global focus on the connection between diet and health drives growth in the industry and offers commercial opportunities on a number of fronts There is great interest in the beneficial effects of marine functional compounds such as omega 3 polyunsaturated fatty acids Seafoods are well known as low calorie foods and research continues into the nutritional effects on for example obesity and heart disease In addition by products of marine food processing can be used in nutraceutical applications This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods It includes chapters on the practical evaluation of seafood quality novel approaches in preservation techniques flavour chemistry and analysis textural quality and measurement packaging the control of food borne pathogens and seafood toxins New research on the health related aspects of marine food intake are covered as well as the use of seafoods as sources of bioactives and nutraceuticals The book is directed at scientists and technologists in academia government laboratories and the seafood industries including quality managers processors and sensory scientists 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.

Advances in Meat, Poultry and Seafood Packaging Joseph P. Kerry, 2012-06-22 Packaging plays an essential role in limiting undesired microbial growth and sensory deterioration. *Advances in meat, poultry and seafood packaging* provides a comprehensive review of both current and emerging technologies for the effective packaging of muscle foods. Part one provides a comprehensive overview of key issues concerning the safety and quality of packaged meat, poultry and seafood. Part two goes on to investigate developments in vacuum and modified atmosphere packaging for both fresh and processed muscle foods, including advances in bulk packaging and soluble carbon dioxide use. Other packaging methods are the focus of part three, with the packaging of processed frozen ready to serve and retail ready meat, seafood and poultry products all reviewed alongside advances in sausage casings and in package pasteurization. Finally, part four explores emerging labelling and packaging techniques. Environmentally compatible antimicrobial and antioxidant active packaging for meat and poultry are investigated along with edible films, smart packaging systems and issues regarding traceability and regulation. With its distinguished editor and international team of expert contributors, *Advances in meat, poultry and seafood packaging* is a key text for those involved with the research, development and production of packaged meat, poultry and seafood products. It also provides an essential overview for post graduate students and academic researchers with an interest in the packaging of muscle foods. Provides a comprehensive review of current and emerging technologies for the effective and safe packaging of muscle foods. Investigates developments in vacuum and modified atmosphere packaging for fresh and processed muscle foods, including advances in bulk packaging and soluble carbon dioxide use. Explores environmentally compatible antimicrobial and antioxidant active packaging for meat and poultry along with edible films, smart packaging systems and issues regarding traceability and regulation.

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

Sequencing

Technologies in Microbial Food Safety and Quality Devarajan Thangardurai, Leo M.L. Nollet, Saher Islam, Jayabalan Sangeetha, 2021-04-14 Molecular landscape for food safety analysis is rapidly revolutionizing because of high resolution and value added resulting analysis of next generation sequencing NGS approaches These modern sequencing technologies drive worldwide advancements in food safety and quality Sequencing Technologies in Microbial Food Safety and Quality reviews several practices in that NGS contributes to foodborne pathogens functional characterization management and control This book focuses on potential uses of sequencing technologies in microbial food safety and quality and highlights present challenges in the food industry Key Features Application of whole genome sequencing technologies in disease diagnostics surveillance transmission and outbreak investigation in food sector Impact of sequencing tools in the area of food microbiology Recent advances in genomic DNA sequencing of microbial species from single cells Microbial bioinformatics resources for food microbiology High throughput insertion tracking by deep sequencing for the analysis of food pathogens This book includes contributions from experts who have manipulated sequencing tools in relation to microbial food safety and quality Presenting comprehensive details about NGS approaches in food science this book is an updated and reliable reference for food scientists nutritionists food product investigators to study and implement the sequencing technologies for developing quality and safe food This book would also serve as informative resource for food industry officials government researchers food science or food nutrition students who seek comprehensive knowledge about the role of emerging sequencing technologies in revolutionizing the food industry

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 Tho

Processed Meats Joseph P. Kerry, John F. Kerry, 2011-07-14 In a market in which consumers demand nutritionally balanced meat products producing processed meats that fulfil their requirements and are safe to eat is not a simple task Processed meats Improving safety nutrition and quality provides professionals with a wide ranging guide to the market for processed meats product development ingredient options and processing technologies Part one explores consumer demands and trends legislative issues key aspects of food safety and the use of sensory science in product development among other issues Part two examines the role of ingredients including blood by products hydrocolloids and natural antimicrobials as well as the formulation of products with reduced levels of salt and fat Nutraceutical ingredients are also covered Part three discusses meat products processing taking in the role of packaging and refrigeration alongside emerging areas such as high pressure processing and novel thermal technologies Chapters on quality assessment and the quality of particular types of products are also included With its distinguished editors and team of expert contributors Processed meats Improving safety nutrition and quality is a valuable reference tool for professionals working in the processed meat industry and academics studying processed meats Provides professionals with a wide ranging guide to the market for processed meats product development ingredient options processing technologies and quality assessment Outlines the key issues in producing processed meat products that are nutritionally balanced contain fewer ingredients have excellent sensory characteristics and are safe to eat Discusses the use of nutraceutical ingredients in processed meat products and their effects on product quality safety and acceptability

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 *Hyperspectral Imaging Analysis and Applications for Food Quality* N.C. Basantia,Leo M.L. Nollet,Mohammed Kamruzzaman,2018-11-16 In processing food hyperspectral imaging combined with intelligent software enables digital sorters or optical sorters to identify and remove defects and foreign material that are invisible to traditional camera and laser sorters Hyperspectral Imaging Analysis and Applications for Food Quality explores the theoretical and practical issues associated with the development analysis and application of essential image processing algorithms in order to exploit hyperspectral imaging for food quality evaluations It outlines strategies and essential image processing routines that are necessary for making the appropriate decision during detection classification identification quantification and or prediction processes Features Covers practical issues associated with the development analysis and application of essential image processing for food quality applications Surveys the breadth of different image processing approaches adopted over the years in attempting to implement hyperspectral imaging for food quality monitoring Explains the working principles of hyperspectral systems as well as the basic concept and structure of hyperspectral data Describes the different approaches used during image acquisition data collection and visualization The book is divided into three sections Section I discusses the fundamentals of Imaging Systems How can hyperspectral image cube acquisition be optimized Also two chapters deal with image segmentation data extraction and treatment Seven chapters comprise Section II which deals with Chemometrics One explains the fundamentals of multivariate analysis and techniques while in six other chapters the reader will find information on and applications of a number of chemometric techniques principal component analysis partial least squares analysis linear discriminant model support vector machines decision trees and artificial neural networks In the last section Applications numerous examples are given of applications of hyperspectral imaging systems in fish meat fruits vegetables medicinal herbs dairy products beverages and food additives **How Flavor Works** Nak-Eon Choi,Jung H. Han,2014-12-01 Taste is the number one driving force in the decision to purchase a food product and food consumption is the most critical function for living organisms to obtain the energy and resources essential to their vitality Flavor and aroma are therefore universally important concepts intrinsic to human well being and pleasure and of huge significance for the multi trillion dollar global food business How Flavor Works the Science of Taste and Aroma offers a fascinating and accessible primer on the concepts of flavor science for all who have an interest in food and related topics Professionals and students of food science and technology who do not already specialize in flavor science will find it a valuable reference on a topic crucial to how consumers perceive and enjoy food products In this regard it will also be of interest to product developers marketers and food processors Other readers with a professional eg culinary and food service or personal interest in food will also find the book interesting as it provides a user friendly account of the mechanisms of flavor and aroma which will provide new insights into their craft **Nanotechnology and Functional Foods** Cristina Sabliov,Hongda Chen,Rickey Yada,2015-04-21 The

continued advancement in the sciences of functional foods and nutraceuticals has clearly established a strong correlation between consumption of bioactives and improved human health and performance. However, the efficacy and bioavailability of these bioactive ingredients e.g. omega 3 oils, carotenoid antioxidants, vitamins and probiotic bacteria in foods often remains a challenge due to their instability in food products and gastrointestinal tract as well as their limited bioavailability. In some cases, these bioactive ingredients may impart an undesirable organoleptic characteristic to the final product which hinders acceptance by consumers. In addressing these challenges, development of effective delivery systems is critical to meet the consumer needs for effective bioactives. The scientific knowledge behind developing effective delivery of bioactive components into modern and wide ranging food products will be essential to reap their health promoting benefits and to support the sustained growth of the functional foods market. **Nanotechnology and Functional Foods: Effective Delivery of Bioactive Ingredients** explores the current data on all aspects of nanoscale packing, carrying and delivery mechanisms of bioactives ingredients to functional foods. The book presents various delivery systems including nano emulsions, solid lipid nanoparticles and polymeric nano particles, their properties and interactions with other food components and fate in the human body. Later chapters emphasize the importance of consumers' attitude towards nano delivery for the success of the technology and investigate the challenges faced by regulatory agencies to control risks and harmonize approaches worldwide. The wide applicability of bioactive delivery systems with the purpose of improving food quality, food safety and human health will make this book a worthy reference for a diverse range of readers in industry, research and academia.

Food Carotenoids Delia B. Rodriguez-Amaya, 2015-09-01. Carotenoids were first studied as natural pigments, then as precursors of vitamin A and then as bioactive compounds against chronic diseases. These compounds have been and continue to be the subject of intense research worldwide, now with an expanded scope. **Food Carotenoids: Chemistry, Biology and Technology** gathers all the important information about these major compounds which impact both food quality and human health. It integrates in one volume various aspects of food carotenoids such as structures and physicochemical properties, biosynthetic pathways and metabolism, analysis and composition of foods, stability and reactions during processing, commercial production as food colorants and precursors of aroma compounds, bioavailability and health benefits. Having worked with carotenoids in various aspects for 44 years, Delia Rodriguez Amaya is uniquely placed to pass on her wealth of knowledge in this field. This book will serve as solid background information for professionals in Food Science, Food Technology, Nutrition, Agriculture, Biology, Chemistry and Medical Sciences, whether in the academic, industry, governmental and non-governmental agencies.

Emulsifiers in Food Technology Viggo Norn, 2015-01-20. EMULSIFIERS IN FOOD TECHNOLOGY. Emulsifiers are essential components of many industrial food recipes. They have the ability to act at the interface between two phases and so can stabilize the desired mix of oil and water in a mayonnaise, ice cream or salad dressing. They can also stabilize gas liquid mixtures in foams. More than that, they are increasingly employed in textural and organoleptic modification in shelf life

enhancement and as complexing or stabilizing agents for other components such as starch or protein Applications include modifying the rheology of chocolate the strengthening of dough crumb softening and the retardation of staling in bread Emulsifiers in Food Technology second edition introduces emulsifiers to those previously unfamiliar with their functions and provides a state of the art account of their chemistry manufacture application and legal status for more experienced food technologists Each chapter considers one of the main chemical groups of food emulsifiers Within each group the structures of the emulsifiers are considered together with their modes of action This is followed by a discussion of their production extraction and physical characteristics together with practical examples of their application Appendices cross reference emulsifier types with applications and give E numbers international names synonyms and references to analytical standards and methods Praise for the first edition of Emulsifiers in Food Technology Very informative provides valuable information to people involved in this field International Journal of Food Science Technology A good introduction to the potential of emulsifiers in food technology a useful reference source for scientists technologists and ingredients suppliers Chemistry World A useful guide to the complicated array of emulsifiers presently available and their main functionalities and applications International Dairy Journal

Anti-Ageing Nutrients Deliminda Neves, 2015-07-07 Ageing is a complex time related biological phenomenon that is genetically determined and environmentally modulated According to even the most pessimistic projections average lifespan is expected to increase around the world during the next 20 years significantly raising the number of aged individuals But increasing life expectancy presents new problems and industrialized countries are facing a pronounced increase in lifestyle diseases which constitute barriers to healthy ageing Anti Ageing Nutrients Evidence based Prevention of Age Associated Diseases is written by a multi disciplinary group of researchers all interested in the nutritional modulation of ageing mechanisms Structured in three parts Part 1 looks at the cellular modifications that underlie senescence of cells and ageing of the organisms the effects of energy restriction on cellular and molecular mechanisms and in the whole organism and the epigenetic modifications associated with ageing Part 2 includes chapters which discuss the nutritional modulation of age associated pathologies and the functional decline of organs with a focus on those primarily affected by chronological ageing Part 3 summarises the knowledge presented in the previous chapters and considers the best diet pattern for the aged individuals The book reflects the most recent advances in anti ageing nutrition and will be a valuable resource for professionals educators and students in the health nutritional and food sciences

Applied Food Protein Chemistry Zeynep Ustunol, 2014-12-19 Food proteins are of great interest not only because of their nutritional importance and their functionality in foods but also for their detrimental effects Although proteins from milk meats including fish and poultry eggs cereals legumes and oilseeds have been the traditional sources of protein in the human diet potentially any proteins from a biological source could serve as a food protein The primary role of protein in the diet is to provide the building materials for the synthesis of muscle and other tissues and they play a critical role in many biological processes

They are also responsible for food texture color and flavor Today food proteins are extracted modified and incorporated into processed foods to impart specific functional properties They can also have adverse effects in the diet proteins such as walnuts pecans almonds and cashews soybean wheat milk egg crustacean and fish proteins can be powerful allergens for some people Applied Food Protein Chemistry is an applied reference which reviews the properties of food proteins and provides in depth information on important plant and animal proteins consumed around the world The book is grouped into three sections 1 overview of food proteins 2 plant proteins and 3 animal proteins Each chapter discusses world production distribution utilization physicochemical properties and the functional properties of each protein as well as its food applications The authors for each of the chapters are carefully selected experts in the field This book will be a valuable reference tool for those who work on food proteins It will also be an important text on applied food protein chemistry for upper level students and graduate students of food science programs

Innovative Technologies in Beverage

Processing Ingrid Aguilo-Aguayo, Lucia Plaza, 2017-05-18 An in depth look at new and emerging technologies for non alcoholic beverage manufacturing The non alcoholic beverage market is the fastest growing segment of the functional food industry worldwide Consistent with beverage consumption trends generally the demand among consumers of these products is for high nutrient drinks made from natural healthy ingredients free of synthetic preservatives and artificial flavor and color enhancers Such drinks require specialized knowledge of exotic ingredients novel processing techniques and various functional ingredients The latest addition to the critically acclaimed IFST Advances in Food Science series this book brings together edited contributions from internationally recognized experts in their fields who offer insights and analysis of the latest developments in non alcoholic beverage manufacture Topics covered include juices made from pome fruits citrus fruits prunus fruits vegetables exotic fruits berries juice blends and non alcoholic beverages including grain based beverages soups and functional beverages Waste and by products generated in juice and non alcoholic beverage sector are also addressed Offers fresh insight and analysis of the latest developments in non alcoholic beverage manufacture from leading international experts Covers all product segments of the non alcoholic beverage market including juices vegetable blends grain based drinks and alternative beverages Details novel thermal and non thermal technologies that ensure high quality nutrient retention while extending product shelf life Written with the full support of The Institute of Food Science and Technology IFST the leading qualifying body for food professionals in Europe Innovative Technologies in Beverage Processing is a valuable reference working resource for food scientists and engineers working in the non alcoholic beverage industry as well as academic researchers in industrial food processing and nutrition

Trait-Modified Oils in Foods

Frank T. Orthoefer, Gary R. List, 2015-05-18 In recent years the food industry has made substantial advances in replacing partially hydrogenated oils high in trans fatty acids in foods Trait modified oils were then developed to produce trans fat free low saturated functional oils Trait modified Oils in Foods offers top line information on the sources composition performance

health taste and availability of modified next generation oils Coverage extends to public policy development discussions of real world transition to healthy oils by food service and food processing industries and the future of trait modified oils The book provides solutions to food companies with the potential of improving the health benefits of foods through eliminating trans fats and reducing saturated fats from formulations A landmark resource on modified next generation trait modified oils this book is essential reading for oil processors manufacturers and producers as well as any professional involved in food quality assurance and public health Spray Drying Techniques for Food Ingredient Encapsulation C.

Anandharamakrishnan, Padma Ishwarya S., 2015-07-23 Spray drying is a well established method for transforming liquid materials into dry powder form Widely used in the food and pharmaceutical industries this technology produces high quality powders with low moisture content resulting in a wide range of shelf stable food and other biologically significant products Encapsulation technology for bioactive compounds has gained momentum in the last few decades and a series of valuable food compounds namely flavours carotenoids and microbial cells have been successfully encapsulated using spray drying Spray Drying Technique for Food Ingredient Encapsulation provides an insight into the engineering aspects of the spray drying process in relation to the encapsulation of food ingredients choice of wall materials and an overview of the various food ingredients encapsulated using spray drying The book also throws light upon the recent advancements in the field of encapsulation by spray drying i e nanospray dryers for production of nanocapsules and computational fluid dynamics CFD modeling Addressing the basics of the technology and its applications the book will be a reference for scientists engineers and product developers in the industry Biofilms in the Food Environment Anthony L. Pometto III, Ali Demirci, 2015-08-24

In nature microorganisms are generally found attached to surfaces as biofilms such as dust insects plants animals and rocks rather than suspended in solution Once a biofilm is developed other microorganisms are free to attach and benefit from this microbial community The food industry which has a rich supply of nutrients solid surfaces and raw materials constantly entering and moving through the facility is an ideal environment for biofilm development which can potentially protect food pathogens from sanitizers and result in the spread of foodborne illness Biofilms in the Food Environment is designed to provide researchers in academia federal research labs and industry with an understanding of the impact control and hurdles of biofilms in the food environment Key to biofilm control is an understanding of its development The goal of this 2nd edition is to expand and complement the topics presented in the original book Readers will find The first comprehensive review of biofilm development by Campylobacter jejuni An up date on the resistance of Listeria monocytogenes to sanitizing agents which continues to be a major concern to the food industry An account of biofilms associated with various food groups such as dairy meat vegetables and fruit is of global concern A description of two novel methods to control biofilms in the food environment bio nanoparticle technology and bacteriophage Biofilms are not always a problem sometimes they even desirable In the human gut they are essential to our survival and provide access to some key nutrients from the food we

consume The authors provide up date information on the use of biofilms for the production of value added products via microbial fermentations Biofilms cannot be ignored when addressing a foodborne outbreak All the authors for each chapter are experts in their field of research The Editors hope is that this second edition will provide the bases and understanding for much needed future research in the critical area of Biofilm in Food Environment

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Handbook Of Meat Poultry And Seafood Quality Introduction

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