

SECOND EDITION

Handbook of MEAT AND MEAT PROCESSING

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Handbook Of Meat And Meat Processing Second Edition

Ying-Ying Zheng



Handbook Of Meat And Meat Processing Second Edition:

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 preservati **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 breeding 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 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 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 **Meat Processing & Meat Products Hand Book**, 2007 Preservation Of Meat Fish Eggs Meat Meat Products Raw Materials Nutritional Value Of Some Processed Meats Curing Smoking Meat Cookery Cooked Meat Products Cooked Meat Product Recipes Raw Materials Sectioned And Formed Meat Formulations Sausages Fermented Meat Products Sausage Formulations Casings Extenders Low Fat Meat Products The Canning Process Canned Meat Formulations Quality Aspects Of Poultry Meat Its Products Suppliers Of Plant And Machineries Suppliers Of Raw Materials Etc **Food Analysis by HPLC, Third Edition** 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 Thoroughly updated and revised Food Analysis by HPLC Third Edition offers practical and immediately applicable information on all major topics of food components analyzable by HPLC Maintaining the rigorous standards that made the previous editions so successful and lauded by food scientists worldwide this third edition examines Recent trends in HPLC HPLC separation techniques for amino acids peptides proteins neutral lipids phospholipids carbohydrates alcohols vitamins and organic acids HPLC analysis techniques for sweeteners colorants preservatives and antioxidants HPLC determinations of residues of mycotoxins antimicrobials carbamates organochlorines organophosphates herbicides fungicides and nitrosamines HPLC determinations of residues of growth promoters endocrine disrupting chemicals polycyclic aromatic hydrocarbons polychlorinated biphenyls and dioxins HPLC applications for the analysis of phenolic compounds anthocyanins betalains organic bases anions and cations Presenting specific and practical applications to food chemistry the contributors provide detailed and systematic instructions on sample preparation and separation conditions The book is an essential reference for those in the fields of chromatography analytical chemistry and especially food chemistry and food technology

Flavoromics Leo Nollet, Matteo Bordiga, 2023-12-18 Includes a detailed section on data handling mining Section 4 describes a broad overview of different food matrices Points out the integration of flavoromics with advanced separation methods data management statistical modeling and variable selection *Green Chemistry in Food Analysis* Leo M.L. Nollet, N.C. Basantia, 2025-11-19 In today's world ensuring the safety and quality of food is more critical than ever At the same time the need to reduce the environmental impact of laboratory practices is becoming a top priority across the scientific community Green Analytical Chemistry in Food Analysis bridges these two essential goals presenting a comprehensive and forward thinking guide to apply green chemistry principles in the analytical evaluation of food This book is a response to the growing demand for environmentally responsible techniques in food testing methods that do not sacrifice analytical accuracy sensitivity or precision It explores how green analytical chemistry GAC can transform every step of the

food analysis process from sample collection and preparation to separation detection and data processing Through a combination of modern technologies novel methodologies and sustainable thinking the field is redefining how we approach contaminants residues and nutritional profiling in food Key topics include Green Sample Preparation Minimizing solvent usage and adopting eco friendly extraction methods Sustainable Separation and Detection Innovations in chromatography spectrometry titrimetry and gravimetry with reduced chemical and energy footprints Cleaner Alternatives Natural indicators alternative solvents and energy efficient instruments Miniaturization and Direct Analysis Reducing waste through compact high efficiency systems Advanced Tools Chemometric and computational approaches to streamline processes and reduce laboratory interventions Real World Applications Case studies focusing on pesticide residues mycotoxins heavy metals and other critical food contaminants Scoring Greenness Calculation of green score using different available metrics with examples Concepts and Principles Concepts and principles of GAC explained in simplest manner to understand in first time Whether you re an analytical chemist food scientist environmental researcher or student this book offers valuable insights into implementing greener methods that meet today s strict regulatory standards while supporting global sustainability goals Green Analytical Chemistry in Food Analysis is more than a technical resource it is a call to action for a cleaner safer and more responsible future in food science *Chromatographic Analysis of the Environment* Leo M.L. Nollet,Dimitra A.

Lambropoulou,2017-03-03 This detailed handbook covers different chromatographic analysis techniques and chromatographic data for compounds found in air water and soil and sludge The new edition outlines developments relevant to environmental analysis especially when using chromatographic mass spectrometric techniques It addresses new issues new lines of discussion and new findings and develops in greater detail the aspects related to chromatographic analysis in the environment It also includes different analytical methodologies addresses instrumental aspects and outlines conclusions and perspectives for the future **Safety Analysis of Foods of Animal Origin** Leo M.L. Nollet,Fidel Toldra,2016-04-19 We

cannot control how every chef packer and food handler might safeguard or compromise the purity of our food but thanks to the tools developed through physics and nanotech and the scientific rigor of modern chemistry food industry and government safety regulators should never need to plead ignorance when it comes to safety assurance Written by world renowned scientists and experts in their fields of research this book examines the tools available for the analysis of safety parameters in food of animal origin It covers safety aspects of biological agents and products of different organisms and methods to control the presence of bacteria viruses or parasites It also discusses adulteration foreign compounds irradiation and genetically modified organisms It reviews sample preparation clean up methods and detection methods The book concludes with a brief summary of guidelines for the presence of these parameters for different end products **Bioactive Peptides from Food**

Leo M.L. Nollet,Semih Ötleş,2022-03-28 A growing body of scientific evidence has revealed that many food peptides exhibit specific biological activities in addition to their established nutritional value Bioactive peptides present in foods may help

reduce the worldwide epidemic of chronic diseases that account for a great number of premature deaths annually Bioactive peptides can be defined as isolated small fragments of proteins which provide some physiological health benefits They act as potential modifiers reducing the risk of many chronic diseases Bioactive Peptides from Food Sources Analysis and Functions considers fundamental concepts sources hydrolysis fractionation purification analysis chemical synthesis functions and regulatory status of nutraceutical bioactive peptides Methods of isolation of these peptides from different protein sources with their in vitro and vivo physiological effects are addressed Divided into seven sections this book delves into how these peptides play a major role in the development of various functional foods Numerous bioactive peptides have been reported in recent years as naturally present or generated from food proteins of different origins like milk eggs soya fish and meat Key Features Includes a detailed study of the different sources of bioactive peptides Discusses the health benefits such as antimicrobial antiallergic antihypertensive antitumor and immunomodulatory properties of peptides Explores the state of the art analysis methods of peptides Discovers the bioinformatics of possible bioactive peptides Written by experts in their field from around the world Bioactive Peptides from Food reveals the world of databases of peptides It is a great resource for food scientists technologists chemists nutrition researchers producers and processors working in the whole food science and technology field as well as those who are interested in the development of innovative functional products **Bioactive**

Compounds from Food Leo M.L. Nollet,Javed Ahmad,2024-08-09 A bioactive compound is a type of chemical found in small amounts in plants and certain foods such as fruits vegetables nuts oils and whole grains Bioactive compounds have actions in the body that may promote good health They are widely explored and investigated for their role in the prevention and treatment of various diseases including cancer cardiovascular disorders and neurodegenerative disorders thus they are categorized as nutraceuticals Examples of such bioactive compounds from food include lycopene resveratrol lignan tannins and indoles Accordingly the methods that are utilized to analyze these compounds for their identification detection and characterization are of great interest In Bioactive Compounds from Food Benefits and Analysis spectrophotometric fluorometric chromatographic enzymatic and electrophoretic methods that are utilized to analyze the different bioactive compounds of food are comprehensively discussed In addition the merits and limitations of the existing methods of analysis for bioactive compounds from food are also highlighted Further the benefits of these bioactive compounds on human health as anti oxidative anti cancer anti diabetic anti inflammatory anti infective anti hyperlipidemic and anti hypertensive agents are also discussed with detailed insight and critical analysis of the contemporary research carried out in this domain Key Features Explores the world of bioactive compounds in foods Discusses recent analysis techniques for bioactive compounds Includes a summary of the health benefits of bioactive compounds Provides different analysis methods involved in the identification and quantification of food bioactive compounds This book provides in depth information and a comprehensive discussion on the human health benefits of food bioactive compounds and the different methods of analysis involved in the

identification and quantification of food bioactive compounds Gums, Adhesives & Sealants Technology (with Formulae & their Applications) 2nd Edition NIIR Board, 2010-01-02 Naturally occurring polysaccharides from plant exudates have been in use from many decades in immense quantities Natural gums are natural polymers which mainly consists of carbohydrates sometimes with small amounts of proteins and minerals Gum and its derivatives are widely used in various industries as per its needs The appearance and properties of natural gums determine their commercial value and end use Due to their extraordinary unrivalled technological functional properties gum is used in many industries Gums not only modify viscosity and consistency they also often attenuate odour taste and flavour intensity Adhesive or sealant is a mixture in a liquid or semi liquid state that is capable of holding materials together by surface attachment Adhesives and sealants are used as a raw material for the manufacturing industry or for the service of different processing industries Adhesives and sealants virtually touch every part of our lives The adhesives and sealants are two chemically similar but functionally different groups of formulated products There is no end in sight to the new materials new formulation and new uses to which adhesives and sealants will be put in the future Some of the fundamentals of the book are advantages of adhesive bonding hybrids and coupling agents adhesive films designing polymers for adhesives fundamentals of adhesion designing polymers for adhesives thermodynamics of adhesion casein and mixed protein adhesives lime free casein adhesives foil to paper laminating adhesives casein and protein blend glues as wood adhesives chemistry of protein blend glues natural rubber adhesives vulcanizing latex adhesives solution adhesives from natural rubber halogenated butyl rubber butyl rubber and poly isobutylene lattices polysulfide sealants and adhesives etc This book covers a wide range of polymeric adhesives and sealants gums along with their essential formularies distinguished by applications and based on technology The main areas covered in details are the basic fundamentals properties uses and applications formulations and chemistry methods of manufacturing and lastly testing methods This book will be very resourceful to its readers who are just beginners in this field and also to upcoming entrepreneurs engineers existing industries technologist technical institution etc **Food Aroma Evolution** Matteo Bordiga, Leo M.L. Nollet, 2019-11-15 Of the five senses smell is the most direct and food aromas are the key drivers of our flavor experience They are crucial for the synergy of food and drinks Up to 80% of what we call taste is actually aroma Food Aroma Evolution During Food Processing Cooking and Aging focuses on the description of the aroma evolution in several food matrices Not only cooking but also processing such as fermentation and aging are responsible for food aroma evolution A comprehensive evaluation of foods requires that analytical techniques keep pace with the available technology As a result a major objective in the chemistry of food aroma is concerned with the application and continual development of analytical methods This particularly important aspect is discussed in depth in a dedicated section of the book Features Covers aromatic evolution of food as it is affected by treatment Focuses on food processing cooking and aging Describes both classic and new analytical techniques Explains how the flavor perception results are influenced by other food constituents

The book comprises a good mix of referenced research with practical applications also reporting case studies of these various applications of novel technologies This text represents a comprehensive reference book for students educators researchers food processors and food industry personnel providing an up to date insight The range of techniques and materials covered provides engineers and scientists working in the food industry with a valuable resource for their work Also available in the Food Analysis Properties Series Ambient Mass Spectroscopy Techniques in Food and the Environment edited by Leo M L Nollet and Basil K Munjanja ISBN 9781138505568 Hyperspectral Imaging Analysis and Applications for Food Quality edited by N C Basantia Leo M L Nollet and Mohammed Kamruzzaman ISBN 9781138630796 Fingerprinting Techniques in Food Authentication and Traceability edited by Khwaja Salahuddin Siddiqi and Leo M L Nollet ISBN 9781138197671 For a complete list of books in this series please visit our website at www.crcpress.com Food Analysis Properties book series CRCFOODANPRO

Natural Pesticides and Allelochemicals Mozaniel Santana de Oliveira,Leo M.L. Nollet,Ravendra Kumar,Eloisa Helena de Aguiar Andrade,Antônio Pedro da Silva Souza Filho,2025-05-01 Natural pesticides and allelochemicals are used for protection against invasive plants but when released into the environment they can have both positive and negative effects on plants This book discusses a holistic and sustainable approach that balances effective pest management with minimizing environmental impacts promoting biodiversity and ensuring food safety and quality It brings together proposals to help improve the quality of management and production of healthier foods utilizing compounds of natural origin The authors provide a broad and diverse picture of the applications of terpenoids in plant safety and the possibilities for innovative biotechnological approaches for their extraction Features Presents a comprehensive resource on recent advances in natural pesticides and new allelochemicals for crop protection Discusses natural herbicides sustainable agriculture and bioeconomic processes Explains the challenges of synthetic pesticides and their costs to human and environmental health Covers different aspects of natural pesticides such as their sources development application and toxicity Helps professionals and scholars involved in chemical technology biotechnology and agriculture gain a thorough understanding of crop protection practices tailored to specific crop types regional conditions and pest pressure This is a great reference for researchers academics students and professionals involved with or interested in agriculture and the environment pest control environmental chemistry biology food science and forest engineering

Proteomics for Food Authentication Leo M.L. Nollet,Semih Ötles,2020-05-07 Consumers have the right to know what is in the food they are eating and accordingly a number of global food regulations require that the provenance of the food can be guaranteed from farm to fork Many different instrumental techniques have been proposed for food authentication Although traditional methods are still being used new approaches such as genomics proteomics and metabolomics are helping to complement existing methodologies for verifying the claims made about certain food products During the last decade proteomics the largescale analysis of proteins in a particular biological system at a particular time has been applied to different research

areas within food technology Since proteins can be used as markers for many properties of a food even indicating processes to which the food has been subjected they can provide further evidence of the foods labeling claim Proteomics for Food Authentication a volume in the Food Analysis and Properties Series is a comprehensive and updated overview of the applications drawbacks advantages and challenges of proteomics for food authentication Features Provides a comprehensive and critical overview of the application of proteomics in food Helps food scientists determine the authenticity of several food products Provides applied techniques for both laboratory and industrial environments Describes workflows technologies and tools that are being assessed in proteomics related studies Workflows technologies and tools that are being assessed in proteomics related studies are described followed by a review of the specific applications regarding food authenticity and now and then food quality The book will provide a comprehensive and critical overview of the application of proteomics approaches to determine the authenticity of several food products updating the performances and current limitations of the applied techniques in both laboratory and industrial environments As such it is well suited to food scientist chemical engineers food engineers research labs universities governments related food industries Also available in the Food Analysis and Properties Series Food Aroma Evolution During Food Processing Cooking and Aging edited by Matteo Bordiga and Leo M L Nollet ISBN 9781138338241 Ambient Mass Spectroscopy Techniques in Food and the Environment edited by Leo M L Nollet and Basil K Munjanja ISBN 9781138505568 Hyperspectral Imaging Analysis and Applications for Food Quality edited by N C Basantia Leo M L Nollet and Mohammed Kamruzzaman ISBN 9781138630796 For a complete list of books in this series please visit our website at www.crcpress.com Food Analysis Properties book series CRCFOODANPRO

Analysis of Nanoplastics and Microplastics in Food Leo M.L. Nollet, Khwaja Salahuddin Siddiqi, 2020-12-02 The world's ever increasing use of plastics has created large areas of floating plastic waste in the oceans so called plastic soup This floating plastic debris is gradually fragmenting into smaller particles which eventually become microplastics and even nanoplastics Analysis of Nanoplastics and Microplastics in Food compiles data on nanoplastics and microplastics in food To date there is some data on this particularly for the marine environment Fish show high concentrations but because microplastics are mostly present in the stomach and intestines they are usually removed and consumers are not exposed But in crustaceans and bivalve molluscs like oysters and mussels the digestive tract is consumed so there is some exposure Microplastics have also been reported in honey beer and table salt Key Features Discusses sampling and analysis of nano and microplastics Details the impacts of plastic residues in diverse compartments of the environment Includes a discussion of microplastics in freshwater Discusses interactions of microplastics and POPs This book brings to light the reality and dangers of microplastics in food Pollutants like polychlorinated biphenyls PCBs and polycyclic aromatic hydrocarbons PAHs can accumulate in microplastics Some studies suggest that after consuming microplastics in food these substances may transfer into tissues So it is important to estimate the average intake Since engineered nanoparticles from different types of nanomaterials can enter human cells

this reality can pose consequences for human health Also available in the Food Analysis and Properties Series Mass Spectrometry Imaging in Food Analysis edited by Leo M L Nollet ISBN 978 1 138 37069 2 Proteomics for Food Authentication edited by Leo M L Nollet and Semih tle ISBN 978 0 367 20505 8 Food Aroma Evolution During Food Processing Cooking and Aging edited by Matteo Bordiga and Leo M L Nollet ISBN 978 1 138 33824 1 For a complete list of books in this series please visit our website at www.crcpress.com Food Analysis Properties book series CRCFOODANPRO

Nutriomics Devarajan Thangadurai, Saher Islam, Leo M.L. Nollet, Juliana Adetunji, 2022-05-16 Implementation of robust omics technologies enables integrative and holistic interrogation related to nutrition by labeling biomarkers to empirically assess the dietary intake Nutriomics Well being through Nutrition aims to enhance scientific evidence based on omics technologies and effectiveness of nutrition guidelines to promote well being It provides deep understanding towards nutrients and genotype effects on disease and health status It also unveils the nutrient health relation at the population and individual scale This book helps to design the precise nutritional recommendations for prevention or treatment of nutrition related syndromes Nutriomics Well being through Nutrition focuses on The impact of molecular approaches to revolutionize nutrition research for human well being Various biomarkers for bioactive ingredient analysis in nutritional intervention research Potential of transcriptomic genomic proteomic metabolomic and epigenomic tools for nutrition care practices Recent updates on applications of omics technologies towards personalized nutrition Providing comprehensive reviews about omics technologies in nutritional science Nutriomics Well being through Nutrition serves as an advanced source of reference for food developers nutritionists and dietary researchers to investigate and evaluate nutriomics tools for development of customized nutrition and food safety It is also a useful source for clinicians and food industry officials who require intense knowledge about emerging dietary related tools to revolutionize the nutrition industry This is a volume in the Food Analysis and Properties series a series designed to provide state of art coverage on topics to the understanding of physical chemical and functional properties of foods *Marine Microorganisms* Leo M.L. Nollet, 2016-09-19 The marine environment covers 70% of the earth s surface and accounts for 98% of the potentially habitable space The bioactives from marine microorganisms include antibiotic compounds polysaccharides inhibitors enzymes peptides and pigments These are used in various fields of biology that range from nutraceuticals to cosmeceuticals Recent scientific investigations have revealed that marine microbial compounds exhibit various beneficial biological effects such as anti inflammatory anti cancer anti HIV anti hypertensive and anti diabetic *Marine Microorganisms Extraction and Analysis of Bioactive Compounds* sheds light on the extraction clean up and detection methods of major compounds from marine organisms The book includes information on the different classes of marine microorganisms and the different bioactives that can be extracted from bacteria fungi and microalgae Divided into 7 chapters the book covers bioactive marine natural products such as marine microbes seaweeds and marine sponges as potential sources of drug discovery and focuses on analysis methods of the biocomponents from

marine microorganisms A useful reference tool for researchers and students this book provides current knowledge about isolation and analysis methods of the bioactives and provides insight into the various bioactives of marine microbes toward nutraceutical and pharmaceutical development *Hand Book of Processed Functional Meat Products* Sajad A. Rather, F. A. Masoodi, 2024-10-22 Functional food technology aims to boost consumer well being by providing health benefits beyond that of fundamental nutrition Meat and meat products have numerous disease preventing and health promoting benefits However the meat industry has faced many new challenges since the World Health Organization WHO studies suggesting that small increases in the risk of several cancers may be associated with high consumption of processed meat In addition consumers often associate meat with a negative health image This negative image of meat is mainly due to fat content such as saturated fatty acids and cholesterol and process induced toxicants like N nitroso compounds and polycyclic aromatic hydrocarbons PAHs and the alliance of these with chronic diseases In this context the functional food concept applied to meat processing has gained importance especially by reduction replacement of fat sodium nitrites reduction of process induced toxicants and addition of beneficial components such as probiotics and bioactive compounds *Hand Book of Processed Functional Meat Products* provides meat industry professionals with a step by step guide to post mortem muscle chemistry functional and cultured meat products design and development bioactive compounds reduction of carcinogenic compounds application of enzymes and nanotechnology innovation in sensory assessment authentication and marketing 3D printing in the development of meat based products and regulatory and consumer challenges in functional meat products This book differs from other publications on functional meat product processing in that it offers comprehensive coverage and in depth discussion of the most recent scientific and technological applications in functional meat products Many meat science and technology books available on the market describe meat chemistry properties and basic science with only a rudimentary understanding of meat processing functional meat products development and applications Therefore this work will be helpful for food industry professionals policy makers researchers students teachers and nutritionists and dieticians for a complete and up to date overview of functional meats processing and quality evaluation *Spectroscopic Methods in Food Analysis* Adriana S. Franca, Leo M.L. Nollet, 2017-12-14 Given the inherent complexity of food products most instrumental techniques employed for quality and authenticity evaluation e g chromatographic methods are time demanding expensive and involve a considerable amount of manual labor Therefore there has been an increasing interest in simpler faster and reliable analytical methods for assessing food quality attributes *Spectroscopic Methods in Food Analysis* presents the basic concepts of spectroscopic methods together with a discussion on the most important applications in food analysis The determination of product quality and authenticity and the detection of adulteration are major issues in the food industry causing concern among consumers and special attention among food manufacturers As such this book explains why spectroscopic methods have been extensively employed to the analysis of food products as they often require minimal or no sample preparation

provide rapid and on line analysis and have the potential to run multiple tests on a single sample i.e. non destructive This book consists of concepts related to food quality and authenticity that are quite broad given the different demands of the manufacturer the consumer the surveillance and the legislative bodies that ultimately provide healthy and safe products

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Handbook Of Meat And Meat Processing Second Edition Introduction

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