

HACCP IN MEAT, POULTRY AND FISH PROCESSING

ADVANCES IN MEAT RESEARCH SERIES VOLUME 10

Edited by

A. M. Pearson and T. R. Dutson



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Haccp In Meat Poultry And Fish Processing Advances In Meat Research

RS Peters

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Haccp In Meat Poultry And Fish Processing Advances In Meat Research:

HACCP in Meat, Poultry and Fish Processing A.M. Pearson,T.R. Dutson,1999-01-31 Since its development by The Pillsbury Company as part of the US space program the HACCP hazard analysis critical control point system has become the most important technique for the identification and prevention of foodborne biological chemical and physical hazards in food processing This book presents the latest information on the HACCP concept and gives practical examples of its implementation at all stages of food production and processing from the farm to the consumer In addition guidelines are given for the management of the HACCP system within the food industry and how it can be incorporated into a total quality management program The role of predictive microbiology in HACCP is examined and the relationship of HACCP principles to existing and future international agreements and regulations is explained This book is essential reading for quality control personnel production and processing managers in the food industry and for government regulatory officials It will also be of great interest to academic researchers studying the microbiology and quality of meat poultry and fish products *Advances in Meat Research* A.M. Pearson,T.R. Dutson,1985-09-30 The Advances in Meat Research series has arisen from a perceived need for a comprehensive coverage of certain topics that are pertinent to meat and meat products We the editors have made the decision to concentrate on a series of related topics that are deemed to be important to an understanding of meat both fresh and processed It is our sincere hope that by focusing upon areas related to meat science that researchers who contribute to this volume can not only update those involved in academia and industry but also promulgate facts that may lead to solutions of meat industry problems and aid in improving the efficiency of various associated industrial processes We have chosen to devote Volume 1 to electrical stimulation in view of the widespread interest in its meat industry applications Although the classical study by A Harsham and Fred Deatherage was published in 1951 it was not accepted by the meat industry owing to a number of factors that are discussed in the text These investigators did however lay the groundwork for modern electrical stimulation of carcasses by their detailed studies on the effects of varying current voltage frequency wave forms and time The basic information provided by these workers saved a great amount of experimentation by those who subsequently rediscovered electrical stimulation *HACCP in Meat, Poultry, and Fish Processing* A. M. Pearson,T. R. Dutson,2012-12-06 The HACCP hazard analysis critical control point concept for food products was an outgrowth of the US space program with the demand for a safe food supply for manned space flights by the National Aeronautics and Space Administration NASA The original work was carried out by the Pillsbury Company under the direction of Roward E Bauman who as the author of chapter 1 describes the evolution of the HACCP system and its adaptation to foods The second chapter discusses the adoption of HACCP principles and explains how they fit into the USDA and FDA meat poultry and seafood inspection systems The next chapter discusses how HACCP principles can be extended to production of meat poultry and seafoods a most important area involved in producing a safe food supply Chapter 4 deals with the use of HACCP in

controlling hazards encountered in slaughtering and distribution of fresh meat and poultry while chapter 5 discusses the problem both spoilage and hazards involved in processing and distribution of meat poultry and seafood products Chapter 6 covers the entire area of fish and seafoods including both fresh and processed products from the standpoints of spoilage and hazards

Haccp in the Meat Industry M. Brown, 2000-09-22 The recent outbreaks of E coli and BSE have ensured that the issue of meat safety has never had such a high profile Meanwhile HACCP has become the preferred tool for the management of microbiological safety Against a background of consumer and regulatory pressure the effective implementation of HACCP systems is critical Written by leading experts in the field HACCP in the meat industry provides an authoritative guide to making HACCP systems work effectively This book examines the HACCP in the meat industry across the supply chain from rearing through to primary and secondary processing

Production and Processing of Healthy Meat, Poultry and Fish Products A.M. Pearson, T.R. Dutson, 2013-03-09 The central theme for this volume was chosen since consumers have great interest in purchasing low fat low salt and reduced cholesterol meat poultry and fish products As in past volumes experts in the field have been chosen to write chapters with emphasis on their breadth of knowledge in each specific area Efforts were also made to obtain authors from different countries in order to give the book a worldwide perspective Chapter 1 stresses the nutritional and sensory properties that meat poultry and fish products make to healthful diets and discusses consumer concerns about these products Chapter 2 covers dietary recommendations in major consumer nations along with data from food composition tables and the dietary contributions of meat poultry and fish to meeting dietary needs Chapter 3 discusses the labeling of low and reduced fat salt products which although written mainly from the US viewpoint may serve as a model for labeling in other countries Chapter 4 reviews the rationale for reducing fat energy levels in muscle foods problems encountered in their production and how these may be solved Chapter 5 discusses the scientific basis for reducing the salt sodium content in food products and the health benefits derived from lowering salt intake Methods of reducing the cholesterol content of these animal products is reviewed in Chapter 6

Poultry Meat Processing and Quality G. C. Mead, 2004-06 Meat quality and consumer requirements Breeding and quality of poultry Husbandry techniques Stunning and slaughter of poultry Primary processing of poultry Further processing of poultry Poultry packaging Poultry refrigeration Other poultry preservation techniques Production of turkeys geese ducks and game birds Microbial hazards in poultry production and processing Chemical residues in poultry Shelf life and spoilage of poultry meat Measuring quality parameters Managing the safety and quality of poultry meat Treatment and disposal of poultry processing waste

Thermal Processing of Ready-to-Eat Meat Products C. Lynn Nipe, Robert E. Rust, 2009-08-14 Thermal Processing of Ready to Eat Meat Products provides critical technical information on all aspects of thermal processing of RTE meat products Edited and authored by the most experienced and knowledgeable people in the meat industry on this subject the book addresses all technical and regulatory aspects of the production of RTE meat products such as heat and mass transfer

pathogen lethality post packaging pasteurization sanitary design predictive equations and supportive documentation for HACCP

Handbook of Food Safety Engineering Da-Wen Sun, 2011-11-03 This book presents a comprehensive and substantial overview of the emerging field of food safety engineering bringing together in one volume the four essential components of food safety the fundamentals of microbial growth food safety detection techniques microbial inactivation techniques food safety management systems Written by a team of highly active international experts with both academic and professional credentials the book is divided into five parts Part I details the principles of food safety including microbial growth and modelling Part II addresses novel and rapid food safety detection methods Parts III and IV look at various traditional and novel thermal and non thermal processing techniques for microbial inactivation Part V concludes the book with an overview of the major international food safety management systems such as GMP SSOP HACCP and ISO22000

Food Hygiene, Microbiology and HACCP S. Forsythe, 2012-12-06 Food microbiology is a fascinating and challenging science It is also very demanding with a constantly changing sea of guidelines regulations and equipment Public concerns over food safety issues can overemphasize certain risks and detract from the normal hygienic practice of food manufacturers This new edition aims to update anyone concerned with the hygienic production of food on key issues of HACCP food microbiology and the methods of microbe detection I have taken a crystal ball approach to certain topics The use of rapid techniques such as lux gene technology and polymerase chain reaction DNA probes are progressing so rapidly in the research laboratory that when this book is in print the techniques may be more readily available New methods for investigating viral gastroenteritis due to small round structured viruses SRSV have been developed past the research stage and may become more standard in the next few years Undoubtedly this will alter our understanding of the prevalence of viral food poisoning I have also included issues such as new variant CJD associated with BSE infected cattle which at the time of writing has only caused the deaths of 20 people but due to the uncertain incubation time could be a far more serious problem In the UK there has been a much publicised outbreak of Escherichia coli 0157 H7 which has resulted in a government inquiry and the recommendation of the generic HACCP approach Hence this approach to HACCP implementation has been included

Food Hygiene, Microbiology and HACCP P.R. Hayes, S.J. Forsythe, 2013-11-09 Food microbiology is a fascinating and challenging science It is also very demanding with a constantly changing sea of guidelines regulations and equipment Public concerns over food safety issues can overemphasize certain risks and detract from the normal hygienic practice of food manufacturers This new edition aims to update anyone concerned with the hygienic production of food on key issues of HACCP food microbiology and the methods of microbe detection I have taken a crystal ball approach to certain topics The use of rapid techniques such as lux gene technology and polymerase chain reaction DNA probes are progressing so rapidly in the research laboratory that when this book is in print the techniques may be more readily available New methods for investigating viral gastroenteritis due to small round structured viruses SRSV have been developed past the research stage

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Generic HACCP Model for Heat Treated, Shelf Stable Meat and Poultry Products, 2004 *Commercial Chicken Meat and Egg Production* Donald D. Bell, William D. Weaver, 2012-12-06 *Commercial Chicken Meat and Egg Production* is the 5th edition of a highly successful book first authored by Dr Mack O North in 1972 updated in 1978 and 1984. The 4th edition was co-authored with Donald D Bell in 1990. The book has achieved international success as a reference for students and commercial poultry and egg producers in every major poultry producing country in the world. The 5th edition is essential reading for students preparing to enter the poultry industry for owners and managers of existing poultry companies and for scientists who need a major source of scientifically based material on poultry management. In earlier editions the authors emphasized the chicken and its management. The 5th edition with the emphasis shifted to the commercial business of managing poultry contains over 75% new material. The contributions of 14 new authors make this new edition the most comprehensive such book available. Since extensive references are made to the international aspects of poultry management all data are presented in both the Imperial and Metric form. Over 300 tables and 250 photos and figures support 62 chapters of text. New areas include processing of poultry and eggs with thorough discussions of food safety and further processing. The business of maintaining poultry is discussed in chapters on economics, model production, firms, the use of computers and record keeping. Updated topics include breeders and hatchery operations, broiler and layer flock management, replacement programs and management of replacements, nutrition and flock health. New chapters address flock behavior, ventilation, waste management, egg quality and egg breakage. Other new features include a list of more than 400 references and a Master List of the tables, figures, manufacturers of equipment and supplies, research institutions, books and periodicals, breeders and trade associations. Commercial growers will find the tables of data of particular interest; scientists will be able to utilize the extensive references and to relate their areas of interest to the commercial industry's applications; and students will find that the division of the book into 11 distinct sections with multiple chapters in each will make the text especially useful. Dairy Microbiology Photis Papademas, 2014-12-16 The objective of this book is to provide a scientific background to dairy microbiology by re-examining the basic concepts of general food microbiology and the microbiology of raw milk while offering a practical approach to the following aspects: well known and newfound pathogens that are of major concern to the dairy industry. Topics addressed include *Cronobactersakazakii* and its importance to infant formula milk or *Mycobacterium avium* subspecies *paratuberculosis* MAP that might be connected to chronic human diseases, Crohn's, the role of dairy starter

cultures in manufacturing fermented dairy products developing novel functional dairy products through the incorporation of probiotic strains insights in the field of molecular methods for microbial identification and controlling dairy pathogens owing to the compulsory application of food safety management systems FSMS to the dairy industry The book will provide dairy professionals and students alike the latest information on this vast topic Lawrie's Meat Science R. A. Lawrie, David Ledward, 2014-01-23 Lawrie's Meat Science has established itself as a standard work for both students and professionals in the meat industry Its basic theme remains the central importance of biochemistry in understanding the production storage processing and eating quality of meat At a time when so much controversy surrounds meat production and nutrition Lawrie's meat science written by Lawrie in collaboration with Ledward provides a clear guide which takes the reader from the growth and development of meat animals through the conversion of muscle to meat to the point of consumption The seventh edition includes details of significant advances in meat science which have taken place in recent years especially in areas of eating quality of meat and meat biochemistry A standard reference for the meat industry Discusses the importance of biochemistry in production storage and processing of meat Includes significant advances in meat and meat biochemistry *Poultry Digest*, 1998 *Handbook of Food Science, Technology, and Engineering* Yiu H. Hui, 2006 **Food Quality Management** Pieter A. Luning, W. J. Marcelis, W. M. F. Jongen, 2002 The book focuses on consumer driven Quality Management in food production systems using a product based approach It integrates organizational and technological aspects of food product quality into one techno managerial concept and it presents an integrated view of how Quality Management is to be situated in a chain oriented approach Topics covered include consumer perception of product quality organization and quality management the use of tools and methods in quality design control improvement and assurance from both a technological and management perspective **Antioxidants in Muscle Foods** Eric A. Decker, Cameron Faustman, Clemente J. Lopez-Bote, 2000-02-14 A complete guide to the use of dietary antioxidants in muscle food products Advances in food and animal science have given rise to a variety of nutritional strategies for improving the quality of muscle food products from livestock to fish Antioxidants in Muscle Foods describes a new methodology in this emerging field which involves the use of dietary antioxidants to improve meat quality while avoiding exogenous food additives or packaging procedures Through expert contributions by leading scientists from around the globe this important book answers questions about the science and technology benefits and concerns associated with antioxidant supplementation in muscle foods Photographs illustrations charts and tables accompany in depth discussions on Oxidative processes in muscle foods Dietary strategies for improving the oxidative stability of muscle foods The beneficial impact of vitamin E supplementation on meat quality Economic and safety implications of nutritionally modified meat Food industry applications involving meat poultry and seafood Animal nutrition and muscle biochemistry New areas where nutritional strategies can improve meat quality The Microbiology of Safe Food Stephen J. Forsythe, 2011-08-24 Food production is an increasingly complex and global enterprise and public

awareness of poisoning outbreaks is higher than ever This makes it vital that companies in the food chain maintain scrupulous standards of hygiene and are able to assure customers of the safety of their products This book reviews the production of food and the level of microorganisms that humans ingest covering both food pathogens and food spoilage organisms The comprehensive contents include the dominant foodborne microorganisms the means of their detection microbiological criteria and sampling plans the setting of microbial limits for end product testing predictive microbiology the role of HACCP the setting of Food Safety Objectives relevant international regulations and legislation This updated and expanded second edition contains much important new information on emerging microbiological issues of concern in food safety including microbiological risk assessment bacterial genomics and bioinformatics detergents and disinfectants and the importance of hygiene practice personnel The book is essential reading for all those studying food science technology and food microbiology It is also a valuable resource for government and food company regulatory personnel quality control officers public health inspectors environmental health officers food scientists technologists and microbiologists Web based sources of information and other supporting materials for this book can be found at www.wiley.com/go/forsythe

Handbook of Food Toxicology S.S. Deshpande, 2002-08-29 From health and economic consequences to exposure assessment and detoxification this reference comprehensively covers the formation characteristics and control of various toxins that occur in the production storage handling and preparation of food The author discusses toxin sources mechanisms routes of exposure and absorption and their chemical and biochemical components to prevent contamination of food products and reduce epidemics of foodborne disease The book contains more than 3000 references to facilitate further research as well as recent guidelines from the FDA and World Health Organization regarding food hygiene and safety

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