



Meat products handbook

Practical science and
technology

Gerhard Feiner



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Meat Products Handbook

Liying Dong



Meat Products Handbook:

Meat Products Handbook G Feiner, 2006-09-29 There has long been a need for a comprehensive one volume reference on the main types of processed meat products and their methods of manufacture Based on over twenty years experience in the industry Meat products handbook is designed to meet that need It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality The first part of the book reviews meat composition and its effect on quality together with the role of additives There are chapters on fat protein and other components in meat changes in meat pre and post slaughter and additives such as phosphates salts hydrocolloids proteins carbohydrates and fillers Part two reviews raw materials additives manufacturing processes and representative recipes from around the world for a range of particular meat products It includes chapters on cooked ham and bacon cooked fresh and raw fermented sausages raw fermented and non fermented salami cured air dried products burgers and patties brawn and meat jelly canned and marinated meat The final part of the book discusses quality and safety issues particularly meat microbiology Meat products handbook is a standard reference for R D quality and production managers in meat processing A one volume reference on processed meat products Combines detailed practical knowledge of processing and ingredients with scientific understanding A standard reference for research development quality and production managers in the meat industry

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 Toldrá heads an international collection of meat scientists who have contributed to this essential reference book Coverage is divided into three parts Part one Technologies begins with discussions on meat chemistry biochemistry and quality and then provides background information on main technologies involved in the processing of meat such as freezing cooking smoking fermentation emulsification drying and curing Also included are key chapters on packaging spoilage prevention and plant cleaning and sanitation Part two Products is focused on the description of the manufacture of the most important products including cooked and dry cured hams cooked and fermented sausages bacon canned meat pat restructured meats and functional meat products Each chapter addresses raw materials ingredients and additives processing technology main types of products production data particular characteristics and sensory aspects and future trends Part three Controls offers current approaches for the control of the quality and safety of manufactured meat products with coverage including sensory evaluation chemical and biological hazards including GMOs HACCP and quality assurance This book is an invaluable resource for all meat scientists meat processors R D professionals and product developers Key features Unparalleled international expertise of editor and contributing authors Addresses the state of the art of manufacturing the most important meat products Special focus on approaches to control the safety and quality of processed meats Extensive coverage of production technologies sanitation packaging and sensory evaluation

Handbook of 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 Meat Product Technology* Michael D. Ranken, 2000-05-26 This highly practical book is written as a day to day handbook for meat technologists managers and all those concerned with making meat products It will also be of value to students research workers and others who need to know the methods used in commercial meat product production and the scientific principles behind them Clear descriptions of the underlying science are given together with basic recipes and manufacturing processes for the complete range of commercial meat products Issues of health and hygiene food spoilage food safety and legal requirements are covered This is an essential handbook both for experienced professionals and for relative newcomers to the manufacturing industry and a handy reference for anyone who may need to brush up on a particular topic **Meat Products Handbook** Gerhard Feiner, 2006 Provides coverage of meat science meat microbiology and meat product technology This work emphasises not only on scientific knowledge but also on putting scientific knowledge into daily practice providing meat science professionals with the information they need to understand meat science and produce safe products in a cost effective manner

Handbook of Fermented Meat and Poultry Fidel Toldrá, Iciar Astiasaran, Joseph Sebranek, Regine Talon, 2014-12-31 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

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 Fermented Meat and Poultry** Fidel Toldr?,2007-10-02 An internationally respected editorial team and array of chapter contributors has developed the Handbook of Fermented Meat and Poultry an updated and comprehensive hands on reference book on the science and technology of processing fermented meat and poultry products Beginning with the principles of processing fermented meat and ending with discussions of product quality safety and consumer acceptance the book takes three approaches background and principles product categories and product quality and safety Handbook of meat product technology M.D Ranken,2000 *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 Coo Ked 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 Machineriess Suppliers Of Raw Materials Etc Handbook of Food Products Manufacturing, Volume 2 Y. H. Hui,Ramesh C. Chandan,Stephanie Clark,Nanna A. Cross,Joannie C. Dobbs,William J. Hurst,Leo M. L. Nollet,Eyal Shimoni,Nirmal K. Sinha,Erika B. Smith,Somjit Surapat,Alan Titchenal,Fidel Toldrá,2007-04-27 This authoritative reference covers food manufacturing principles and details the processing and manufacturing of products in the fields of Health Meat Milk Poultry Seafood and Vegetables Includes an overview of food manufacturing principles Presents details of commercial processing for each commodity including where appropriate a general introduction ingredients technologies types and evaluation of industrial products special problems types and evaluation of consumer products and processing and product trends For each commodity information includes the details of commercial processing of several representative foods

Practical Handbook on Meat Science and Technology Jhari & Sharma Davinder Kumar & Sahoo,2011-01-01 Meat

consumers of the country can only remain healthy and work for national development if they are assured the supply of safe and wholesome meat foods Realising this Government of India launched the National Meat and Poultry Processing Board NMPPB in New Delhi on February 19 2009 to address the issues related to the production of clean and hygienic meat and meat products To implement Meat Food Products Order 1973 under the aegis of Food Safety and Standards Act 2006 it is very important to scrutinise the quality and food safety aspects of meat products in the value chain from farm to fork To achieve this analytical techniques with standard procedures are required for food safety and quality assurance of the meat products In view of this information were compiled and located at one place in form of this book entitled Practical Handbook on Meat Science and Technology *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 Food Products*, 1969 *The Meat Handbook* Albert Levie, 1963 **Handbook of Processed Meats and Poultry Analysis** Leo M.L. Nollet, Fidel Toldra, 2008-11-12 Muscle foods include a wide range of processed meats and poultry and therefore represent an important percentage of total worldwide food consumption The sheer volume of products and the variety of processes available makes analyzing them problematic Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American 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 **Decontamination of Fresh and Minimally Processed Produce** Vicente M. Gómez-López, 2012-02-13 Attempts to provide safer and higher quality fresh and

minimally processed produce have given rise to a wide variety of decontamination methods each of which have been extensively researched in recent years Decontamination of Fresh and Minimally Processed Produce is the first book to provide a systematic view of the different types of decontaminants for fresh and minimally processed produce By describing the different effects microbiological sensory nutritional and toxicological of decontamination treatments a team of internationally respected authors reveals not only the impact of decontaminants on food safety but also on microbial spoilage vegetable physiology sensory quality nutritional and phytochemical content and shelf life Regulatory and toxicological issues are also addressed The book first examines how produce becomes contaminated the surface characteristics of produce related to bacterial attachment biofilm formation and resistance and sublethal damage and its implications for decontamination After reviewing how produce is washed and minimally processed the various decontamination methods are then explored in depth in terms of definition generation devices microbial inactivation mechanisms and effects on food safety Decontaminants covered include chlorine electrolyzed oxidizing water chlorine dioxide ozone hydrogen peroxide peroxyacetic acid essential oils and edible films and coatings Other decontamination methods addressed are biological strategies bacteriophages protective cultures bacteriocins and quorum sensing and physical methods mild heat continuous UV light ionizing radiation and various combinations of these methods through hurdle technology The book concludes with descriptions of post decontamination methods related to storage such as modified atmosphere packaging the cold chain and modeling tools for predicting microbial growth and inactivation The many methods and effects of decontamination are detailed enabling industry professionals to understand the available state of the art methods and select the most suitable approach for their purposes The book serves as a compendium of information for food researchers and students of pre and postharvest technology food microbiology and food technology in general The structure of the book allows easy comparisons among methods and searching information by microorganism produce and quality traits

Genetically Modified and non-Genetically Modified Food Supply Chains Yves Bertheau, 2012-09-10 In the European Union nations and other countries including Japan Australia and Malaysia it is a legal requirement that food products containing genetically modified organism GMO materials are labelled as such in order that customers may make informed purchasing decisions For manufacturers and consumers to be confident about these assertions systems must be in place along the entire food chain which support the co existence of GM and non GM materials whilst maintaining a strict segregation between the two This book is an output of a European Union funded project entitled Co Extra GM and non GM food and feed supply chains their Co Existence and Traceability The objective of this four year project is to provide practical tools and methods for implementing co existence that will enable the co existence of genetically modified GM and non GM crops enable the segregation and tracing of genetically modified organism GMO materials and derived products along the food and feed chains anticipate the future expansion of the use of GMOs The project is designed to foster a robustly science based debate amongst all of the

stakeholders involved in the food and feed chains and the tools will be assessed not only from a technical point of view but with regard to the economic and legal aspects It also surveys the GMO related legal regimes and practices that exist in and beyond the EU This book examines the practical tools and methods available to implement the co existence and traceability of GM and non GM food materials along the entire food and feed chains as demanded by consumers and by legislation in force in the EU and elsewhere GM and Non GM Supply Foods is a source of valuable information for food manufacturers food research institutions and regulatory bodies internationally **Campaign Handbook** Democratic National Committee (U.S.),1892

Meat Products Handbook Book Review: Unveiling the Magic of Language

In an electronic digital era where connections and knowledge reign supreme, the enchanting power of language has become more apparent than ever. Its capability to stir emotions, provoke thought, and instigate transformation is truly remarkable. This extraordinary book, aptly titled "**Meat Products Handbook**," published by a highly acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound effect on our existence. Throughout this critique, we shall delve in to the book is central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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