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Autore	Bastaire, Jean
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2. Record Nr.	UNINA9910141339903321
Titolo	Organic meat production and processing [[electronic resource] / / edited by Steven C. Ricke ... [et al.]
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Descrizione fisica	1 online resource (466 p.)
Collana	Institute of food technologist series
Altri autori (Persone)	RickeSteven C. <1957->
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	<p>Organic Meat Production and Processing; Contents; List of Contributors; 1 Historical and Current Perspectives on Organic Meat Production; 1.1 What is organic - definition; 1.2 History and development of the modern organic food industry; 1.3 Organic food labels; 1.4 Organic meat and objectives of this book; Acknowledgment; References; SECTION I: ECONOMICS, MARKET, AND REGULATORY ISSUES; 2 Organic Meat Operations in the United States; 2.1 Introduction; 2.2 The market for organic meat in the United States; 2.3 Production and supply of organic meat in the United States</p> <p>2.4 Future of the US organic meat industryReferences; 3 Regulatory Issues in Domestically Raised and Imported Organic Meats in the United States; 3.1 Introduction; 3.2 The national organic program; 3.3 Future directions and conclusions; References; 4 Organic Meat Production in Europe: Market and Regulation; 4.1 Introduction; 4.2 The regulatory framework; 4.3 Organic animal production: salient features of the new EU regulation; 4.4 Characteristics of the organic meat industry; 4.5 Consumer issues; 4.6 Conclusions; References; 5 Organic Meat Marketing; 5.1 Introduction</p> <p>5.2 Consumers' purchasing drivers and deterrents5.3 Economics and price premium; 5.4 An analysis across organic buyer types and sociodemographic dimensions; 5.5 Conclusions; Acknowledgment; References; SECTION II: MANAGEMENT ISSUES FOR ORGANICALLY RAISED AND PROCESSED MEAT ANIMALS; 6 Health and Welfare of Organic Livestock and Its Challenges; 6.1 Introduction; 6.2 Characteristics of organic livestock farming; 6.3 Implications of living conditions on animal health and welfare; 6.4 Heterogeneity of living conditions between organic farms</p> <p>6.5 Status of animal health and welfare in organic farming6.6 Different perspectives; 6.7 Inconsistencies and cognitive dissonances; 6.8 Challenges; 6.9 New approach; References; 7 Environmental Impacts and Life Cycle Analysis of Organic Meat Production and Processing; 7.1 Organic meat and environmental impacts; 7.2 The life cycle assessment method; 7.3 Case study-environmental impact evaluation of poultry production systems, by means of LCA: comparison among conventional, organic, and organic-plus; 7.4 Case study-national scan-level carbon footprint for US swine production; 7.5 Conclusions</p> <p>References8 Genetics of Poultry Meat Production in Organic Systems; 8.1 Introduction; 8.2 The growth; 8.3 Adaptation to outdoor facilities; 8.4 Concentration and/or quality of nutrients fed to the organically grown chicken; 8.5 The parent stock should be organically kept - perhaps?; 8.6 Where to buy genetic material, or is it necessary to breed for organically grown chickens?; 8.7 Dual purpose or specialised breeds; 8.8 Conclusion; References; 9 Organic Meat By-Products for Affiliated Food Industries; 9.1 Introduction; 9.2 Meat by-products; 9.3 Marketing organic by-products</p> <p>9.4 Current regulations regarding the pet-food industry</p>
Sommario/riassunto	Organic Meat Production and Processing describes the challenges of production, processing and food safety of organic meat. The editors and international collection of authors explore the trends in organic meats and how the meat industry is impacted. Commencing with chapters on the economics, market and regulatory aspects of organic

meats, coverage then extends to management issues for organically raised and processed meat animals. Processing, sensory and human health aspects are covered in detail, as are the incidences of foodborne pathogens in organic beef, swine, poultry and other org
