

1. Record Nr.	UNINA9910140597903321
Autore	Guerrero-Legarreta Isabel
Titolo	Handbook of Poultry Science and Technology [[electronic resource]] : Secondary Processing
Pubbl/distr/stampa	Hoboken, : Wiley, 2010
ISBN	1-282-68622-4 9786612686221 0-470-50447-1 0-470-50446-3
Descrizione fisica	1 online resource (632 p.)
Altri autori (Persone)	HuiY. H Alarcon-RojoAlma Delia AlvaradoChristine BawaAmarinder S Guerrero-AvendanoFrancisco LundenJanne McKeeLisa Perez-AlvarezJose Angel MineYoshinori OwensCasey M RegensteinJoe M RosminiMarcelo R Soriano-SantosJorge WuJ. Eddie
Disciplina	636.5 664/.93
Soggetti	Poultry -- Processing Poultry plants Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	HANDBOOK OF POULTRY SCIENCE AND TECHNOLOGY; CONTENTS; Contributors; Preface; PART I SECONDARY PROCESSING OF POULTRY

PRODUCTS; 1 Processed Poultry Products: A Primer; PART II METHODS FOR PROCESSING POULTRY PRODUCTS; 2 Gelation and Emulsion: Principles; 3 Gelation and Emulsion: Applications; 4 Battering and Breading: Principles and System Development; 5 Battering and Breading: Frying and Freezing; 6 Mechanical Deboning: Principles and Equipment; 7 Mechanical Deboning: Applications and Product Types; 8 Marination, Cooking, and Curing: Principles; 9 Marination, Cooking, and Curing: Applications
10 Nonmeat IngredientsPART III PRODUCT MANUFACTURING; 11 Overview of Processed Poultry Products; 12 Canned Poultry Meat; 13 Turkey Bacon; 14 Turkey Sausages; 15 Breaded Products (Nuggets); 16 Paste Products (Pate); 17 Poultry Ham; 18 Luncheon Meat Including Bologna; 19 Processed Egg Products: Perspective on Nutritional Values; 20 Dietary Products for Special Populations; PART IV PRODUCT QUALITY AND SENSORY ATTRIBUTES; 21 Sensory Analysis; 22 Texture and Tenderness in Poultry Products; 23 Protein and Poultry Meat Quality; 24 Poultry Flavor: General Aspects and Applications
25 Poultry Meat Color26 Refrigerated Poultry Handling; PART V ENGINEERING PRINCIPLES, OPERATIONS, AND EQUIPMENT; 27 Basic Operations and Conditions; 28 Poultry-Processing Equipment; 29 Thermal Processing; 30 Packaging for Poultry Products; PART VI CONTAMINANTS, PATHOGENS, ANALYSIS, AND QUALITY ASSURANCE; 31 Contamination of Poultry Products; 32 Microbial Ecology and Spoilage of Poultry Meat and Poultry Meat Products; 33 Campylobacter in Poultry Processing; 34 Microbiology of Ready-to-Eat Poultry Products; 35 Chemical Analysis of Poultry Meat
36 Microbial Analytical Methodology for Processed Poultry ProductsPART VII SAFETY SYSTEMS IN THE UNITED STATES; 37 Sanitation Requirements; 38 HACCP for the Poultry Industry; 39 FSIS Enforcement Tools and Processes; Index; Contents of Volume 1: Primary Processing

Sommario/riassunto

A comprehensive reference for the poultry industry-Volume 2 describes poultry processing from raw meat to final retail products With an unparalleled level of coverage, the Handbook of Poultry Science and Technology provides an up-to-date and comprehensive reference on poultry processing. Volume 2: Secondary Processing covers processing poultry from raw meat to uncooked, cooked or semi-cooked retail products. It includes the scientific, technical, and engineering principles of poultry processing, methods and product categories, product manufacturing and attributes,
