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Refrigerated Poultry; 18 Refrigeration Equipment and Operations; 19 Freezing Equipment and Operations; 20 Refrigeration and Freezing in Central Facilities and Retail Stores
21 Refrigeration and Freezing in Industrial Food Facilities (Hospitals, Restaurants, Factories)PART IV PRESERVATION: HEATING, DRYING, CHEMICALS, AND IRRADIATION; 22 Heating, Drying, and Chemicals; 23 Irradiation; PART V COMPOSITION, CHEMISTRY, AND SENSORY ATTRIBUTES; 24 Quality Characteristics of Poultry Products; 25 Chemical Composition and Nutritional Content of Raw Poultry Meat; 26 Poultry Meat Tenderness; 27 Pale, Soft, and Exudative Poultry Meat; PART VI EGGS; 28 Nutritional and Health Attributes of Eggs; 29 Functional Properties of Egg Components in Food Systems
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Sommario/riassunto

A comprehensive reference for the poultry industry-Volume 1 describes everything from husbandry up to preservation 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 1 describes husbandry, slaughter, preservation, and safety. It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts. Throughout, the coverage focuses on one paramount objective: an acceptable
