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Nota di bibliografia	Includes bibliographical references (p. 113-123) and indexes.
Nota di contenuto	MEAT PRESERVATION; PREFACE; CONTENTS; 1 . INTRODUCTION; Early Origin of Meat Preservation; Establishment of the Meat Industry in America; Advent of Refrigeration; Changes in the Industry; Influence of the Military; Role of Transportation; Influence of the Consumer; Meat Sources; 2 . UNDERSTANDING MUSCLE AND MEAT; Composition; Structure; Ultrastructure and Function; Muscle Fiber Types; Growth; Postmortem Changes; Color; Utilization of Meat Science Information; 3 . THE MEAT INDUSTRY; Animal Production Practices; Slaughter; Further Processing of Meat; Regulatory Considerations; Distribution 4 . PRESERVATION AGAINST WHAT Appearance and Palatability Changes; Proteolysis; Oxidation; Functionality; Spoilage; Growth of Microorganisms; Molds; Yeasts; Bacteria; Meatborne Diseases; Viruses; Parasites; 5 . PHYSICAL METHODS OF PRESERVATION; Heating; canning; Cooling; Freezing; Control of Moisture; Microwave Application; Irradiation; Ultrasound. High Pressure and High-Voltage Pulses; Packaging; 6 . CHEMICAL METHODS OF PRESERVATION; Curing; Salt;

Nitrite; Sugar; Reductants; Spices and Seasonings; Phosphates; Regulatory Control; Smoke; Antioxidants; Sulfite; Sorbates; Lactate; Acidulants

Carcass Rinses7 . MICROBIOLOGICAL METHODS OF PRESERVATION; Competition; Fermentation; Antimicrobials that Occur Naturally; Bacteriocins; Genetic Engineering; 8 . MANAGING PRESERVATION; Quality Control; Cleaning and Sanitation; Total Quality Management; Hazard Analysis Critical Control Points; Modeling; 9 . SUMMARY AND CONCLUSIONS; REFERENCES; INDEX

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Sommario/riassunto

Meat Preservation is written as an integrated and all-encompassing text that includes historical aspects and trends, discussion of basic background information, the evaluation and status of techniques and procedures, and treatments of potential future developments. The latter are particularly important because based on consumer desires, there is a definite trend developing to produce and market meat and meat products that have been subjected to a lesser degree of preservation, yet appear to be fresh and more healthful. Today, there is an intense interest to produce the safest meat possi

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