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Sommario/riassunto	In a market in which consumers demand nutritionally-balanced meat products, producing processed meats that fulfil their requirements and are safe to eat is not a simple task. Processed meats: Improving safety, nutrition and quality provides professionals with a wide-ranging guide to the market for processed meats, product development, ingredient options and processing technologies. Part one explores consumer demands and trends, legislative issues, key aspects of food safety and the use of sensory science in product development, among other issues. Part two examines the role of ingredien