

1. Record Nr.	UNINA9910464062303321
Titolo	Poultry meat processing / / edited by Casey M. Owens, Christine Z. Alvarado, Alan R. Sams
Pubbl/distr/stampa	Boca Raton, Fla. : , : CRC Press, , 2010
ISBN	0-429-11151-7 1-4200-9189-1
Edizione	[Second edition.]
Descrizione fisica	1 online resource (456 p.)
Altri autori (Persone)	OwensCasey M AlvaradoChristine SamsAlan R
Disciplina	664.93
Soggetti	Poultry - Processing Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	ch. 1. Introduction to poultry meat processing / Alan R. Sams and Christine Z. Alvarado -- ch. 2. Preslaughter factors affecting poultry meat quality / Julie K. Northcutt and R. Jeff Buhr -- ch. 3. First processing : Slaughter through chilling / Alan R. Sams and Shelly R. McKee -- ch. 4. Second processing : parts, deboning, and portion control / Alan R. Sams and Casey M. Owens -- ch. 5. Poultry meat inspection and grading / Sacit F. Bilgili -- ch. 6. Packaging / Paul L. Daw -- ch. 7. Meat quality : sensory and instrumental evaluations / Brenda G. Lyon ... [et al.] -- ch. 8. Microbiological pathogens : live poultry considerations / Billy M. Hargis, David J. Caldwell, and J. Allen Byrd -- ch. 9. Poultry-borne pathogens : plant considerations / Michael A. Davis, Manpreet Singh, and Donald E. Conner -- ch. 10. Spoilage bacteria associated with poultry / Scott M. Russell -- ch. 11. Functional properties of muscle proteins in processed poultry products / Denise M. Smith -- ch. 12. Formed and emulsion products / Jimmy T. Keeton and Wesley N. Osburn -- ch. 13. Coated poultry products / Casey M. Owens -- ch. 14. Mechanical separation of poultry meat and its use in products / Glenn W. Froning and Shelly R. McKee -- ch. 15. Marination, cooking, and curing of poultry products / Douglas P. Smith and James

C. Acton -- ch. 16. Quality assurance and process control / Douglas P. Smith -- ch. 17. Nutritive value of poultry meat / Leslie D. Thompson -- ch. 18. Processing water and wastewater / William C. Merka -- ch. 19. Coproducts and by-products from poultry processing / Ruben O. Morawicki -- ch. 20. Poultry processing under animal welfare and organic standards in the United States / Anne Fanatico -- ch. 21. A brief introduction to some of the practical aspects of the kosher and halal laws for the poultry industry / Joe M. Regenstein and Muhammad Munir Chaudry.

Sommario/riassunto

When the first edition of *Poultry Meat Processing* was published, it provided a complete presentation of the theoretical and practical aspects of poultry meat processing, exploring the complex mix of biology, chemistry, engineering, marketing, and economics involved. Upholding its reputation as the most comprehensive text available, *Poultry Meat Processing, Second Edition* is thoroughly expanded and updated. Understand the Theoretical and Practical Aspects of Processing Poultry From Farm to ForkNow containing even more illustrations, this completely revised second edition features:Three new chap
