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Titolo	Asiatic Water Buffalo : A Sustainable and Healthy Red Meat Source // by Naveena B. Maheswarappa, Muthukumar Muthupalani, Kiran Mohan, Rituparna Banerjee, Arup Ratan Sen, Sukhdeo B. Barbuddhe
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Nota di contenuto	Chapter 1. Water buffalo: Origin, Emergence and Domestication -- Chapter 2. Nutritional Security and Sustainability -- Chapter 3. Global Issues and International Trade -- Chapter 4. Halal Buffalo Meat Production -- Chapter 5. Buffalo Slaughtering, Dressing and Carcass Fabrication -- Chapter 6. Buffalo Meat Composition and Nutritional Characteristics -- Chapter 7. Buffalo Meat Quality and Structure -- Chapter 8. Buffalo Meat Processing and Value Addition -- Chapter 9. Chilling, Freezing and Other Preservation Methods of Buffalo Meat -- Chapter 10. Buffalo Meat versus Beef -- Chapter 11. Quality Assurance and Safety of Buffalo Meat -- Chapter 12. Analytical Methods for Authentication of Buffalo meat -- Chapter 13. The Way forward -- .
Sommario/riassunto	This need-based unique book deals exclusively with water buffalo

(*Bubalus bubalis*) meat to provide much needed information to thousands of buffalo meat processors across the world. The information provided in this first-of-its-kind book on buffalo meat quality, nutritional characteristics, safety, and processing can be utilized by buffalo meat producers and meat processors for the advancement of the buffalo meat sector. It also provides valuable information to faculty members, students, researchers, and all other readers interested in this new source of meat. Owing to the limited research and scientific literature available on buffalo meat, the authors' own research findings and our experiences were included wherever required to give crisp, practical, and complete information. The information proposed in this book should be beneficial to the entire buffalo industry, from the farming and processing of buffaloes to the marketing of products. This serve as a handy guide to meat scientists, faculty members, and students willing to learn more about buffalo meat processing. Up-to-date relevant references were also included for the benefit of researchers and students to enable them to easily access further information. Above all, it provides valuable information to consumers who are interested to know this new and potential source of meat.
