

1. Record Nr.	UNINA9910626107603321
Titolo	Camel meat and meat products // edited by I.T. Kadim ... [et al.]
Pubbl/distr/stampa	Wallingford, : CABI, c2013
ISBN	1-283-90355-5 1-78064-123-0
Descrizione fisica	1 online resource (258 p.)
Altri autori (Persone)	Kadiml. T (Isam T.)
Disciplina	636.295
Soggetti	Camels Cooking (Camel meat)
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	Contents; Contributors; Preface; 1 Classification, History and Distribution of the Camel; 2 Camel Meat in the World; 3 Camel Nutrition for Meat Production; 4 Camel Body Growth; 5 Slaughtering and Processing of Camels; 6 Inspection of Slaughtered Dromedary Camels; 7 Prospects for Online Grading of Camel Meat Yield and Quality; 8 Camel Carcass Quality; 9 Distribution and Partitioning of Tissues in the Camel Carcass; 10 Structure and Quality of Camel Meat; 11 Interventions to Improve the Tenderness of Fresh Meat: a Future Prospect for Camel Meat Research; 12 Processed Camel Meats 13 Nutritive and Health Value of Camel Meat14 The Economic Potential of Camel Meat; Index; A; B; C; D; E; F; G; H; I; J; K; L; M; N; O; P; Q; R; S; T; U; V; W; Y; Z
Sommario/riassunto	Camel meat has many benefits as a meat product. It has low fat content and is highly nutritious, and has potential to be used to combat hyperacidity, hypertension, pneumonia and respiratory disease. This book reviews up-to-date literature on camel meat and meat products, carcass and meat quality characteristics, muscle structure, post-mortem analysis and the nutritive value to humans. A comparatively small component of global meat consumption, camel meat has the potential to undergo an explosion of production worldwide, and currently farming for camel meat in Asia, Africa, Latin America and Au

