

1. Record Nr.	UNINA9910627295803321
Titolo	Goat meat production and quality / / edited by O. Mahgoub, I.T. Kadim, and E.C. Webb
Pubbl/distr/stampa	Wallingford, Oxfordshire ; ; Cambridge, Mass., : CABI, c2012
ISBN	1-283-42588-2 9786613425881 1-84593-850-X
Descrizione fisica	1 online resource (371 p.)
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Disciplina	636.313
Soggetti	Goat meat - Quality Goat meat Goats
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 Overview of the Global Goat Meat Sector; 2 Goat Meat Production Systems; 3 Carcass Traits of Hardy Tropical Goats; 4 Genetics and Breeding of Meat Goats; 5 Reproductive Efficiency for Increased Meat Production in Goats; 6 Nutrition of the Meat Goat; 7 Growth, Development and Growth Manipulation in Goats; 8 The Role of Objective and Subjective Evaluation in the Production and Marketing of Goats for Meat; 9 Tissue Distribution in the Goat Carcass; 10 Influences of Diets on Fatty Acid Composition of Edible Tissues of Meat Goat 11 Mineral Composition of Goat Meat 12 Linear Body Measurements and Carcass Characteristics of Goats; 13 Nutritive Value and Quality Characteristics of Goat Meat; 14 Effect of Early Nutrition on Carcass and Meat Quality of Young Goats Under Milk Production Systems; 15 Effects of Feeding System and Diet on the Body Lipid Composition of Young Goats; Index; A; B; C; D; E; F; G; H; I; K; L; M; N; O; P; R; S; T; U; V; W; Z
Sommario/riassunto	Written by some of the world's leading goat meat scientists, and drawing from the most recent publications in the field, this book aims

to comprehensively cover the most important areas of goat meat production. Chapters discuss the role of genetics, breeding, reproduction, and nutrition in producing good quality, profitable goat meat. The mineral, amino acid and fatty acid composition of goat meat is also addressed, along with a discussion of its nutritive value, aimed at highlighting its health benefits over other red meats.

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