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| Descrizione fisica | 1 online resource (371 p.) |
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| 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 Meat12 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.
