

1. Record Nr.	UNINA9910777871103321
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Titolo	Meat products handbook : practical science and technology // Gerhard Feiner
Pubbl/distr/stampa	Cambridge, England ; ; Boca Raton, Florida : , : Woodhead Publishing Limited : , : CRC Press, , 2006 ©2006
ISBN	1-62870-387-3 1-84569-172-5
Descrizione fisica	1 online resource (671 p.)
Collana	Woodhead Publishing Series in Food Science, Technology and Nutrition Woodhead Publishing in food science, technology, and nutrition
Disciplina	664.9
Soggetti	Meat - Composition Meat industry and trade Meat
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Nota di contenuto	Cover; Meat products handbook: Practical science and technology; Copyright; Contents; Preface; Acknowledgements; Disclaimer; Abbreviations; Part I Meat composition and additives; 1 The protein and fat content of meat; 1.1 Amino acids; 1.2 Proteins; 1.3 Collagen; 1.4 Muscle physiology; 1.5 Flavour of meat; 1.6 Principles of muscle contraction and relaxation; 1.7 Enzymes in meat; 1.8 Fat; 1.9 Rancidity of fat; 1.10 Low-density lipoprotein and high-density lipoprotein cholesterol; 1.11 Nutritional value of meat and other protein-rich food; 2 The biochemistry of meat 2.1 Biochemical processes in meat pre-slaughter 2.2 Biochemical processes in meat post-slaughter (rigor mortis); 3 The tenderness of fresh meat; 3.1 Ageing of meat for enhancing tenderness; 3.2 Enzymes used for enhancing the tenderness of meat; 4 Definitions of terms used in meat science and technology; 4.1 Pale soft exudative (PSE) meat, red soft exudative (RSE) meat, dry firm dark (DFD) meat and 'normal' meat; 4.2 Mechanically deboned meat and mechanically separated meat; 4.3 Hot boning of meat: 'warm-meat effect'; 4.4 Thaw rigor; 4.5 Cold

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Sommario/riassunto

There has long been a need for a comprehensive one-volume reference on the main types of processed meat products and their methods of manufacture. Based on over twenty years' experience in the industry, Meat products handbook is designed to meet that need. It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality. The first part of the book reviews meat composition and its effect on quality together with the role of additives. There are chap
