

1. Record Nr.	UNINA9910809686603321
Titolo	Handbook of fermented meat and poultry // editor-in-chief Fidel Todra ; consulting editor Y. H. Hui ; associate editors Iciar Astiasaran, Joseph G. Sebranek, Regine Talon
Pubbl/distr/stampa	West Sussex, England : , : John Wiley & Sons Ltd, , 2015 ©2015
ISBN	1-118-52267-2 1-118-52265-6 1-118-52268-0
Edizione	[Second edition.]
Descrizione fisica	1 online resource (534 p.)
Classificazione	TEC012000
Disciplina	664/.024
Soggetti	Fermented foods Meat - Preservation Fermentation
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	Cover; Title Page; Copyright; Contents; List of Contributors; Preface; Part I Meat Fermentation Worldwide: Overview, Production, and Principles; Chapter 1 Dry-Fermented Sausages and Ripened Meats: An Overview; 1.1 Introduction; 1.2 Fermented sausages and ripened meats around the world; 1.3 The importance of fermented sausages; Acknowledgement; References; Chapter 2 Production and Consumption of Fermented Meat Products; 2.1 Introduction; 2.2 Current products; 2.3 The Future; References; Chapter 3 Principles of Meat Fermentation; 3.1 Introduction; 3.2 Fermentation 3.3 Factors influencing fermentation 3.4 Proteolysis; 3.5 Lipolysis; 3.6 Antagonistic effects; References; Chapter 4 Principles of Curing; 4.1 Definition of curing; 4.2 History of curing; 4.3 Legislation; 4.4 Chemistry of nitrite and nitrate; 4.5 Nitrite and nitrate in meat products; 4.6 Nitrosomyoglobin (NOMB); 4.7 N-nitrosamine formation; 4.8 Conclusion; References; Chapter 5 Principles of Drying; 5.1 Introduction; 5.2 Basic principles of drying; 5.3 Hurdle technology applied to dried meat and poultry products; 5.4 Fundamentals of the

drying of meat and poultry products

5.5 Drying kinetics modeling 5.6 Air conditioning and circulation in meat drying; References; Chapter 6 Principles of Smoking; 6.1 Introduction; 6.2 Wood-smoke composition; 6.3 The preserving effect; 6.4 The flavoring effect; 6.5 Benefits and risks; 6.6 Food engineering approach; 6.7 Smoking procedures; References; Part II Raw Materials; Chapter 7 The Biochemistry of Meat and Fat; 7.1 Introduction: muscle structure; 7.2 Meat composition; 7.3 Muscle proteases and lipases; 7.4 Adipose tissue lipases; 7.5 Post mortem muscle metabolism and quality; References; Chapter 8 Ingredients  
8.1 Introduction 8.2 Lean; 8.3 Fat; 8.4 Factors affecting the suitability of lean and fat for processing; 8.5 Other ingredients; References; Chapter 9 Additives; 9.1 Introduction; 9.2 Acids and related additives; 9.3 Antioxidants; 9.4 Colorants; 9.5 Emulsifiers; 9.6 Flavor enhancers; 9.7 Flavoring agents; 9.8 Preservatives; 9.9 Multipurpose additives: phosphates; References; Chapter 10 Spices and Seasonings; 10.1 Introduction; 10.2 Ethnic preferences; 10.3 Commonly used spices in processed meats; 10.4 Botanical properties; 10.5 Product forms and appearances; 10.6 Chemical properties  
10.7 Quality standards 10.8 Sensory properties; 10.9 Applications in fermented meat processing; 10.10 Conclusion; References; Chapter 11 Casings; 11.1 Introduction; 11.2 Natural casings; 11.3 Artificial casings; 11.4 Regulatory compliance; 11.5 Handling casings; 11.6 Quality determination; 11.7 Conclusion; References; Part III Microbiology and Starter Cultures; Chapter 12 Microorganisms in Traditional Fermented Meats; 12.1 Introduction; 12.2 Traditional sausage manufacture; 12.3 Description of ecosystems; 12.4 Identification of technological microbiota; 12.5 Conclusion; References Chapter 13 The Microbiology of Fermentation and Ripening

---

### Sommario/riassunto

"Fermented meats use bacterial cultures in their manufacture to preserve the meat and confer particular textures and sensory attributes. Examples of fermented meats include salami, chorizo, pepperoni and saucisson. This is a reference book on meat fermentation which presents all the principle fermented meat products and the processing technologies currently used in their manufacture. The 56 chapters of this substantial book are group into the following sections: Meat fermentation worldwide: history and principles Raw materials Microbiology and starter cultures for meat fermentation Sensory attributes Product categories: general considerations Semidry-fermented sausages Dry-fermented sausages Other fermented meats and poultry Ripened meat products Biological and chemical safety of fermented meat products Processing sanitation and quality assurance This fully revised and expanded second edition contains six new chapters that address the following topics: Smoking and new smoke flavorings; Probiotics; Methodologies for the study of the microbial ecology in fermented sausages; Enzymes and aroma generation; Flavor; Low sodium in meat products; and Asian sausages. The remaining chapters have been updated to reflect the latest advances and developments. This handbook will provide readers with a full overview of meat fermentation, the role of microorganisms naturally present and/or added as starter cultures, safety aspects and an account of the main chemical, biochemical, physical and microbiological changes that occur in processing and how they affect final quality. Finally, readers will find the main types of worldwide fermented meat products, typically produced in different areas, with the description of their main characteristics"--

"Covers the whole manufacturing process from raw materials and starter cultures through to finished product quality assurance"--

---

