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FOR PROCESSING POULTRY PRODUCTS; 2 Gelation and Emulsion: Principles; 3 Gelation and Emulsion: Applications; 4 Battering and Breading: Principles and System Development; 5 Battering and Breading: Frying and Freezing; 6 Mechanical Deboning: Principles and Equipment; 7 Mechanical Deboning: Applications and Product Types; 8 Marination, Cooking, and Curing: Principles; 9 Marination, Cooking, and Curing: Applications
10 Nonmeat IngredientsPART III PRODUCT MANUFACTURING; 11 Overview of Processed Poultry Products; 12 Canned Poultry Meat; 13 Turkey Bacon; 14 Turkey Sausages; 15 Breaded Products (Nuggets); 16 Paste Products (Pate); 17 Poultry Ham; 18 Luncheon Meat Including Bologna; 19 Processed Egg Products: Perspective on Nutritional Values; 20 Dietary Products for Special Populations; PART IV PRODUCT QUALITY AND SENSORY ATTRIBUTES; 21 Sensory Analysis; 22 Texture and Tenderness in Poultry Products; 23 Protein and Poultry Meat Quality; 24 Poultry Flavor: General Aspects and Applications
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36 Microbial Analytical Methodology for Processed Poultry ProductsPART VII SAFETY SYSTEMS IN THE UNITED STATES; 37 Sanitation Requirements; 38 HACCP for the Poultry Industry; 39 FSIS Enforcement Tools and Processes; Index; Contents of Volume 1: Primary Processing

Sommario/riassunto

A comprehensive reference for the poultry industry-Volume 2 describes poultry processing from raw meat to final retail products With an unparalleled level of coverage, the Handbook of Poultry Science and Technology provides an up-to-date and comprehensive reference on poultry processing. Volume 2: Secondary Processing covers processing poultry from raw meat to uncooked, cooked or semi-cooked retail products. It includes the scientific, technical, and engineering principles of poultry processing, methods and product categories, product manufacturing and attributes,
