

1. Record Nr.	UNINA9910830319403321
Titolo	Handbook of poultry science and technology . Volume 1 Primary processing [[electronic resource] /] / editor, Isabel Guerrero-Legarreta ; consulting editor, Y.H. Hui ; associate editors, Alma Delia Alarcon-Rojo ... [et al.]
Pubbl/distr/stampa	Hoboken, N.J., : Wiley, c2010
ISBN	1-282-68621-6 9786612686214 0-470-50445-5 0-470-50444-7
Descrizione fisica	1 online resource (806 p.)
Altri autori (Persone)	Guerrero-Legarretalsabel
Disciplina	664.93
Soggetti	Poultry - Processing Poultry plants
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Nota di contenuto	HANDBOOK OF POULTRY SCIENCE AND TECHNOLOGY; CONTENTS; Contributors; Preface; PART I POULTRY: BIOLOGY TO PREMORTEM STATUS; 1 Poultry Biology, Classification, and Trade Descriptions; 2 Competitive Exclusion Treatment in Poultry Management; 3 Premortem Handling; 4 Transportation to the Slaughterhouse; PART II SLAUGHTERING AND CUTTING; 5 Slaughterhouse Building and Facility Requirements; 6 Slaughtering Equipment and Operations; 7 Poultry Carcass Evaluation and Cutting; 8 Official Control of Slaughterhouses and Processing Plants; 9 Poultry Packaging; 10 Kosher Laws in Food Processing 11 Food Production from the Halal PerspectivePART III PRESERVATION: REFRIGERATION AND FREEZING; 12 Biochemical Changes During Onset and Resolution of Rigor Mortis Under Ambient Temperature; 13 Physicochemical Changes During Freezing and Thawing of Poultry Meat; 14 Low-Temperature Storage of Poultry; 15 Engineering Principles of Freezing; 16 Quality of Frozen Poultry; 17 Quality of Refrigerated Poultry; 18 Refrigeration Equipment and Operations; 19

Freezing Equipment and Operations; 20 Refrigeration and Freezing in Central Facilities and Retail Stores  
21 Refrigeration and Freezing in Industrial Food Facilities (Hospitals, Restaurants, Factories)PART IV PRESERVATION: HEATING, DRYING, CHEMICALS, AND IRRADIATION; 22 Heating, Drying, and Chemicals; 23 Irradiation; PART V COMPOSITION, CHEMISTRY, AND SENSORY ATTRIBUTES; 24 Quality Characteristics of Poultry Products; 25 Chemical Composition and Nutritional Content of Raw Poultry Meat; 26 Poultry Meat Tenderness; 27 Pale, Soft, and Exudative Poultry Meat; PART VI EGGS; 28 Nutritional and Health Attributes of Eggs; 29 Functional Properties of Egg Components in Food Systems  
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### Sommario/riassunto

A comprehensive reference for the poultry industry-Volume 1 describes everything from husbandry up to preservation 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 1 describes husbandry, slaughter, preservation, and safety. It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts. Throughout, the coverage focuses on one paramount objective: an acceptable

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