1. Record Nr. UNINA9910841895303321

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Titolo	Nitrite curing of meat [[electronic resource]] : the N-nitrosamine problem and nitrite alternatives / / by Ronald B. Pegg and Fereidoon Shahidi
Pubbl/distr/stampa	Trumbull, Conn., : Food & Nutrition Press, c2000
ISBN	1-281-45029-4 9786611450298 0-470-38508-1 0-470-38486-7
Descrizione fisica	1 online resource (280 p.)
Collana	Publications in food science and nutrition
Altri autori (Persone)	ShahidiFereidoon <1951->
Disciplina	664.926
Soggetti	Nitrites - Analysis Nitrosoamines - Analysis Meat - Preservation
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	NITRITE CURING OF MEAT; CONTENTS; 1 . INTRODUCTION; 2 . HISTORY OF THE CURING PROCESS; 3 . THE COLOR OF MEAT; 4 . OXIDATIVE STABILITY OF MEAT LIPIDS; 5 . FLAVOR OF MEAT; 6 . MEAT MICROBIOLOGY; 7 . THE FATE OF NITRITE; 8 . POTENTIAL HEALTH CONCERNS ABOUT NITRITE; 9 . POSSIBLE SUBSTITUTES FOR NITRITE; GLOSSARY; INDEX
Sommario/riassunto	Meat has been treated for centuries with rock salt as a means of preservation. However, only one century has passed since the German researchers, Polenske in 1891, Kisshalt in 1899, and Lehmann in 1899, discovered that the active component in the curing process was nitrite. Soon after the role of nitrite as a meat curing agent was revealed, government regulators placed guidelines on the level of nitrite and nitrate permitted for use in cured meat formulations. In the late 1960s and early 1970s, the development of the so-called ""nitrite problem"" surfaced because of the detection of N-nitrosam