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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

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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,

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