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Descrizione fisica	1 online resource (VIII, 435 p. 27 illus.)
Disciplina	641.3 664
Soggetti	Food science Food - Safety measures Food - Microbiology Food Science Food Engineering Food Safety Food Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Consumer's attitude and consumption pattern of meat products -- Production practices for healthier meat production -- Status and future of healthier meat products -- Technological strategies in healthier meat processing -- Meat products enriched with antimicrobials -- Meat products enriched with antioxidants -- Meat products enriched with herbs, spices and essential oils -- Meat products with dietary fibres -- Fermented/Probiotic meat products -- Meat products with bioactive peptides -- Meat products with modified fatty acid profile -- Meat products enriched with micronutrients -- Meat products with encapsulated bioactive ingredients -- Meat products with soy -- Meat products with low cholesterol -- Meat products with low salt/sodium -- Meat products with low fat/fatreplacers -- Meat products with low nitrates -- Marinated meat products -- Ethnic/cultural meat products.
Sommario/riassunto	Meat products are a rich source of essential nutrients, including high-quality proteins, B-complex vitamins and minerals. The perception of meat as a beneficial source of nutrients and a healthy food has been

somewhat diminished due to its elevated levels of saturated fatty acids and cholesterol, which have frequently been associated with various health complications. Over the previous decades, scholars have tried to enhance the perception of processed meat products by designing and formulating healthier processed and value-added meat products. This has been achieved by incorporating ingredients that are deemed beneficial to health or by decreasing or eliminating detrimental constituents. The findings of such research have been disseminated through scholarly publications, including research articles and patents. *Healthier Meat Products* introduces readers to meat products enriched with antioxidants, antimicrobials, bioactive compounds, dietary fibers and lower levels of salt and nitrite, with a focus on healthier choices. By exploring these alternative approaches, readers gain a deeper understanding of how these products are developed, their nutritional profiles and their potential to transform our food system. The book covers the most recent advances in the production of processed meat products that promote health and wellness based on the existing scientific literature.

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