

1. Record Nr.	UNINA9911004799803321
Titolo	Microbiology handbook . [Volume 2] Meat products // edited by Rhea Fernandes
Pubbl/distr/stampa	Surrey, : Leatherhead Pub., c2009
ISBN	9781621981732 1621981738 9781847559821 1847559824
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (312 p.)
Altri autori (Persone)	FernandesRhea
Disciplina	664.9001579
Soggetti	Dairy microbiology Seafood - Microbiology Meat - Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Co-published by: Royal Society of Chemistry.
Nota di bibliografia	Includes bibliographical references and indexes.
Sommario/riassunto	Animal flesh consumed as food is labelled 'meat'; it refers mainly to skeletal muscle and associated fat, but it may also refer to organs. As it has a high water and protein content, and contains other water-soluble constituents, it makes a suitable medium for growth of microorganisms. The animal itself, environment, and processing condition all have a bearing on the diversity of microflora of these products. Being a highly perishable commodity, preservation plays a key role in extension of shelf life. The various preservation methods used, such as chilling, freezing, cooking, curing, drying a