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Autore	Chambers, J. K.
Titolo	La dialettologia / J. K. Chambers, Peter Trudgill ; edizione italiana a cura di Alberto Varvaro
Pubbl/distr/stampa	Bologna : Il mulino, 1987
Descrizione fisica	282 p. ; 22 cm
Collana	La nuova scienza. Serie di linguistica e critica letteraria
Altri autori (Persone)	Trudgill, Peterauthor Varvaro, Alberto
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Soggetti	Dialetti
Lingua di pubblicazione	Italiano
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Autore	Kerry Joseph P
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Altri autori (Persone)	KerryJohn F LedwardDavid
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Soggetti	Mechanical Engineering Engineering & Applied Sciences Industrial & Management Engineering
Lingua di pubblicazione	Inglese
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and meat flavor deterioration; 5.4 The effect of ingredients on flavor quality of meat; 5.5 The evaluation of aroma compounds and flavor quality; 5.6 Summary; 5.7 References; Chapter 6. Modelling colour stability in meat; 6.1 Introduction; 6.2 External factors affecting colour stability during packaging and storage; 6.3 Modelling dynamic changes in headspace composition; 6.4 Modelling in practice: fresh beef; 6.5 Modelling in practice: cured ham; 6.6 Internal factors affecting colour stability; 6.7 Validation of models; 6.8 Future trends; 6.9 References; Chapter 7. The fat content of meat and meat products; 7.1 Introduction; 7.2 Fat and the consumer; 7.3 The fat content of meat; 7.4 Animal effects on the fat content and composition of meat; 7.5 Dietary effects on the fat content and composition of meat; 7.6 Future trends; 7.7 Sources of further information and advice; 7.8 References; Part II: Measuring quality; Chapter 8. Quality indicators for raw meat; 8.1 Introduction; 8.2 Technological quality; 8.3 Eating quality; 8.4 Determining eating quality; 8.5 Sampling procedure; 8.6 Future trends; 8.7 References; 8.8 Acknowledgements; Chapter 9. Sensory analysis of meat; 9.1 Introduction; 9.2 The sensory panel; 9.3 Sensory tests; 9.4 Category scales; 9.5 Sensory profile methods and comparisons with instrumental measurements; 9.6 Comparisons between countries; 9.7 Conclusions; 9.8 References; Chapter 10. On-line monitoring of meat quality; 10.1 Introduction; 10.2 Measuring electrical impedance; 10.3 Measuring pH; 10.4 Analysing meat properties using NIR spectrophotometry; 10.5 Measuring meat colour and other properties

Sommario/riassunto

Meat is both a major food in its own right and a staple ingredient in many food products. With its distinguished editors and an international team of contributors, Meat processing reviews research on what defines and determines meat quality, and how it can be maintained or improved during processing. Part one considers the various aspects of meat quality. There are chapters on what determines the quality of raw meat, changing views of the nutritional quality of meat and the factors determining such quality attributes as colour and flavour. Part two discusses how these aspects of quality
