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| 1. Record Nr. | UNISALENT0991000061189707536 |
| 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 |
| Disciplina | 417.2 |
| Soggetti | Dialetti |
| Lingua di pubblicazione | Italiano |
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| 2. Record Nr. | UNINA9911004863103321 |
| Autore | Kerry Joseph P |
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| Descrizione fisica | 1 online resource (481 p.) |
| Collana | Woodhead Publishing Series in Food Science, Technology and Nutrition |
| Altri autori (Persone) | KerryJohn F LedwardDavid |
| Disciplina | 664.9 |
| Soggetti | Mechanical Engineering Engineering & Applied Sciences Industrial & Management Engineering |
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| Nota di contenuto | Front Cover; Meat Processing: Improving Quality; Copyright Page; Table of Contents; Contributors; Chapter 1. Introduction; Chapter 2. Defining meat quality; 2.1 Introduction: what is quality?; 2.2 Consumer perceptions of quality; 2.3 Supplier perceptions of quality; 2.4 Combining consumer and supplier perceptions: the quality circle; 2.5 Regulatory definitions of quality; 2.6 Improving meat and meat product quality; 2.7 References; Part I: Analysing meat quality; Chapter 3. Factors affecting the quality of raw meat; 3.1 Introduction; 3.2 Quality, meat composition and structure 3.3 Breed and genetic effects on meat quality3.4 Dietary influences on meat quality; 3.5 Rearing and meat quality; 3.6 Slaughtering and meat quality; 3.7 Other influences on meat quality; 3.8 Summary: ensuring consistency in raw meat quality; 3.9 Future trends; 3.10 References; Chapter 4. The nutritional quality of meat; 4.1 Introduction; 4.2 Meat and cancer; 4.3 Meat, fat content and disease; 4.4 Fatty acids in meat; 4.5 Protein in meat; 4.6 Meat as a 'functional' food; 4.7 Meat and micronutrients; 4.8 Future trends; 4.9 Conclusion; 4.10 References Chapter 5. Lipid-derived flavors in meat products5.1 Introduction; 5.2 The role of lipids in generation of meaty flavors; 5.3 Lipid autoxidation |

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 stability6.7 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 quality8.5 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
