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3.7 References; Chapter 4. Stunning and slaughter of poultry; 4.1 Introduction; 4.2 Legislative and religious requirements for the slaughter of poultry; 4.3 Electrical stunning methods; 4.4 Gas stunning methods and use of captive bolts; 4.5 The effects of pre-slaughter stress and stunning methods on meat quality; 4.6 Methods of neck cutting, dislocation and decapitation  
4.7 Future trends: improving poultry meat quality  
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6.2 The development of further processing: market and consumer forces and scientific research  
6.3 Further processing methods and technologies; 6.4 Categories of poultry products; 6.5 The development of new poultry products; 6.6 Future trends; 6.7 Conclusions; 6.8 Sources of further information and advice; Chapter 7. Poultry packaging; 7.1 Introduction; 7.2 Functions of packaging; 7.3 Packaging materials; 7.4 Packaging methods; 7.5 Biopolymer packaging for poultry meat; 7.6 Future trends; 7.7 Sources of further information and advice; 7.8 References; Chapter 8. Poultry refrigeration  
8.1 Introduction: the importance of refrigeration

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## Sommario/riassunto

Poultry products are universally popular and in recent years the consumption of poultry meat has risen dramatically. To ensure the continued growth and competitiveness of this industry, it is essential that poultry meat quality and safety are maintained during production and processing. This important collection provides an authoritative review of the key issues affecting poultry meat quality in production and processing. The book begins by establishing consumer requirements for meat quality, before examining the influence of breeding and husbandry, and techniques for stunning and slaug

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