

1. Record Nr.	UNINA9911019352603321
Titolo	Handbook of poultry science and technology // editor, Isabel Guerrero-Legarreta ; consulting editor, Y.H. Hui ; associate editors, Alma Delia Alarcon-Rojo ... [et al.]
Pubbl/distr/stampa	Hoboken, N.J., : Wiley, c2009
ISBN	9786612686221 9781282686229 1282686224 9780470504475 0470504471 9780470504468 0470504463
Descrizione fisica	1 online resource (632 p.)
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Disciplina	664/.93
Soggetti	Poultry - Processing Poultry plants
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Nota di contenuto	HANDBOOK OF POULTRY SCIENCE AND TECHNOLOGY; CONTENTS; Contributors; Preface; PART I SECONDARY PROCESSING OF POULTRY PRODUCTS; 1 Processed Poultry Products: A Primer; PART II METHODS FOR PROCESSING POULTRY PRODUCTS; 2 Gelation and Emulsion: Principles; 3 Gelation and Emulsion: Applications; 4 Battering and Breeding: Principles and System Development; 5 Battering and Breeding: Frying and Freezing; 6 Mechanical Deboning: Principles and Equipment; 7 Mechanical Deboning: Applications and Product Types; 8 Marination, Cooking, and Curing: Principles; 9 Marination, Cooking, and Curing: Applications 10 Nonmeat IngredientsPART III PRODUCT MANUFACTURING; 11 Overview of Processed Poultry Products; 12 Canned Poultry Meat; 13 Turkey Bacon; 14 Turkey Sausages; 15 Breaded Products (Nuggets); 16

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Sommario/riassunto

A comprehensive reference for the poultry industry-Volume 2 describes poultry processing from raw meat to final retail products With an unparalleled level of coverage, the Handbook of Poultry Science and Technology provides an up-to-date and comprehensive reference on poultry processing. Volume 2: Secondary Processing covers processing poultry from raw meat to uncooked, cooked or semi-cooked retail products. It includes the scientific, technical, and engineering principles of poultry processing, methods and product categories, product manufacturing and attributes,
