

1. Record Nr.	UNINA9911019963103321
Titolo	Handbook of meat processing / / Fidel Toldra, editor
Pubbl/distr/stampa	Ames, Iowa, : Wiley-Blackwell, 2010
ISBN	1-282-49162-8 9786612491627 0-8138-2089-8 0-8138-2096-0
Descrizione fisica	1 online resource (584 p.)
Altri autori (Persone)	ToldraFidel
Disciplina	664/.9
Soggetti	Meat Meat industry and trade
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Handbook of Meat Processing; Contents; Preface; Contributors; About the Editor; Part I: Technologies; Chapter 1: Chemistry and Biochemistry of Meat; Chapter 2: Technological Quality of Meat for Processing; Chapter 3: Meat Decontamination; Chapter 4: Aging/Tenderization Mechanisms; Chapter 5: Freezing/Thawing; Chapter 6: Curing; Chapter 7: Emulsification; Chapter 8: Thermal Processing; Chapter 9: Fermentation: Microbiology and Biochemistry; Chapter 10: Starter Cultures for Meat Fermentation; Chapter 11: Drying; Chapter 12: Smoking; Chapter 13: Meat Packaging Chapter 14: Novel Technologies for Microbial Spoilage PreventionChapter 15: Plant Cleaning and Sanitation; Part II: Products; Chapter 16: Cooked Ham; Chapter 17: Cooked Sausages; Chapter 18: Bacon; Chapter 19: Canned Products and Pate; Chapter 20: Dry-Cured Ham; Chapter 21: Mold-Ripened Sausages; Chapter 22: Semidry and Dry Fermented Sausages; Chapter 23: Restructured Whole-Tissue Meats; Chapter 24: Functional Meat Products; Part III: Controls; Chapter 25: Physical Sensors for Quality Control during Processing; Chapter 26: Sensory Evaluation of Meat Products Chapter 27: Detection of Chemical HazardsChapter 28: Microbial Hazards in Foods: Food-Borne Infections and Intoxications; Chapter 29:

Sommario/riassunto

This handbook comprehensively presents the current status of the manufacturing of the most important meat products. Editor and renowned meat expert Fidel Toldra heads an international collection of meat scientists who have contributed to this essential reference book. Coverage is divided into three parts. Part one, Technologies, begins with discussions on meat chemistry, biochemistry and quality and then provides background information on main technologies involved in the processing of meat, such as freezing, cooking, smoking, fermentation, emulsification, drying and curing. Also included ar
