

1.	Record Nr.	UNISALENTO991003554289707536
	Autore	Bazin, Hervé
	Titolo	Vipère au poing / Hervé Bazin
	Pubbl/distr/stampa	[Paris] : Bernard Grasset, c1948
	Descrizione fisica	254 p. ; 17 cm
	Collana	Le livre de poche
	Disciplina	843.912
	Lingua di pubblicazione	Francese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
2.	Record Nr.	UNINA9911020061103321
	Autore	Cassens Robert G (Robert Gene), <1937->
	Titolo	Meat preservation : preventing losses and assuring safety / / by Robert G. Cassens
	Pubbl/distr/stampa	Trumbull, CT, : Food & Nutrition Press, c1994
	ISBN	9786611450236 9781281450234 1281450235 9780470385029 0470385022 9780470384800 0470384808
	Descrizione fisica	1 online resource (148 p.)
	Collana	Publications in food science and nutrition
	Disciplina	664 664.0928
	Soggetti	Meat industry and trade Meat - Preservation Food - Preservation
	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 (p. 113-123) and indexes.
Nota di contenuto	<p>MEAT PRESERVATION; PREFACE; CONTENTS; 1 . INTRODUCTION; Early Origin of Meat Preservation; Establishment of the Meat Industry in America; Advent of Refrigeration; Changes in the Industry; Influence of the Military; Role of Transportation; Influence of the Consumer; Meat Sources; 2 . UNDERSTANDING MUSCLE AND MEAT; Composition; Structure; Ultrastructure and Function; Muscle Fiber Types; Growth; Postmortem Changes; Color; Utilization of Meat Science Information; 3 . THE MEAT INDUSTRY; Animal Production Practices; Slaughter; Further Processing of Meat; Regulatory Considerations; Distribution</p> <p>4 . PRESERVATION AGAINST WHAT Appearauce and Palatability Changes; Proteolysis; Oxidation; Functionality; Spoilage; Growth of Microorganisms; Molds; Yeasts; Bacteria; Meatborne Diseases; Viruses; Parasites; 5 . PHYSICAL METHODS OF PRESERVATION; Heating; canning; Cooling; Freezing; Control of Moisture; Microwave Application; Irradiation; Ultrasound. High Pressure and High-Voltage Pulses; Packaging; 6 . CHEMICAL METHODS OF PRESERVATION; Curing; Salt; Nitrite; Sugar; Reductants; Spices and Seasonings; Phosphates; Regulatory Control; Smoke; Antioxidants; Sulfite; Sorbates; Lactate; Acidulants</p> <p>Carcass Rinses7 . MICROBIOLOGICAL METHODS OF PRESERVATION; Competition; Fermentation; Antimicrobials that Occur Naturally; Bacteriocins; Genetic Engineering; 8 . MANAGING PRESERVATION; Quality Control; Cleaning and Sanitation; Total Quality Management; Hazard Analysis Critical Control Points; Modeling; 9 . SUMMARY AND CONCLUSIONS; REFERENCES; INDEX</p>
Sommario/riassunto	<p>Meat Preservation is written as an integrated and all-encompassing text that includes historical aspects and trends, discussion of basic background information, the evaluation and status of techniques and procedures, and treatments of potential future developments. The latter are particularly important because based on consumer desires, there is a definite trend developing to produce and market meat and meat products that have been subjected to a lesser degree of preservation, yet appear to be fresh and more healthful. Today, there is an intense interest to produce the safest meat possi</p>