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Nota di contenuto	Intro -- Half Title Page -- Series Page -- Title Page -- Copyright Page -- Contents -- Part 1 Zoonotic hazards -- Chapter 1 Campylobacter in poultry meat -- 1 Introduction -- 2 Transmission vectors for Campylobacter spp. in poultry supply chains -- 3 Preand post-slaughter measures to prevent Campylobacter contamination in poultry processing -- 4 The use of bacteriophages to control Campylobacter in the poultry gut -- 5 The use of probiotics in poultry feed -- 6 The use of chemical agents for decontamination -- 7 The use of natural antimicrobials -- 8 Physical decontamination treatments -- 9 Developing effective vaccines -- 10 Conclusion -- 11 References -- Chapter 2 Understanding and controlling Salmonella in poultry meat: the role of microbial ecology -- 1 Introduction -- 2 Poultry, Salmonella, and antimicrobial resistance: a brief overview -- 3 Microbial community ecology, pathogen infectivity, and resistance -- 4 Microbial ecology and bacteriophages -- 5 Microbial ecology and Salmonella vaccines -- 6 Quantitative approaches to improving Salmonella control in complex microbial environments: structural equation models -- 7 Improving quantitative microbial risk assessments -- 8 Conclusion -- 9 References -- Chapter 3 Escherichia coli in poultry meat -- 1 Introduction -- 2 Pathotypes of Escherichia coli which impact poultry -- 3 Shiga toxin-producing/verotoxigenic Escherichia coli as a foodborne pathogen in poultry -- 4 Sources of E.coli contamination --

5 Control of *E. coli*: the problem of antibiotic resistance -- 6 Strategies to reduce *Escherichia coli* in poultry on the farm -- 7 Conclusion -- 8 Where to look for further information -- 9 References -- Part 2 Pre-harvest safety management on the farm -- Chapter 4 Advances in rapid detection of zoonotic pathogens in poultry production and processing environments -- 1 Introduction.

2 Zoonotic pathogens in poultry: *Salmonella* spp., *Campylobacter* spp., *Listeria monocytogenes* and *Staphylococcus aureus* -- 3 Processing challenges: safe limits and sampling -- 4 Detecting bacteria: from culture-based techniques to molecular methods and biosensors -- 5 Optical biosensors: fluorescence, colorimetry, lateral flow, surface plasmon resonance and surface-enhanced Raman spectroscopy -- 6 Electrochemical methods: immunosensors, aptasensors, genosensors and imprinted polymers -- 7 Conclusion and future trends -- 8 References -- Chapter 5 Biosecurity measures to prevent zoonotic and other diseases in poultry farm environments -- 1 Introduction -- 2 Assessing the effectiveness of biosecurity: transmission routes into poultry farms -- 3 Assessing the effectiveness of biosecurity: trends in zoonotic disease outbreaks -- 4 Assessing the effectiveness of biosecurity: current biosecurity practices on poultry farms -- 5 Key components of biosecurity: structural measures -- 6 Key components of biosecurity: operational measures -- 7 Assessing effectiveness and compliance -- 8 Conclusion -- 9 References -- Chapter 6 Understanding and dealing with antibiotic resistance in poultry production -- 1 Introduction -- 2 Trends in antimicrobial use in poultry production -- 3 Antimicrobial resistance in particular poultry-associated bacteria: *Salmonella* spp. and *Escherichia coli* -- 4 Antimicrobial resistance in particular poultry-associated bacteria: *Campylobacter* spp. and *Staphylococcus* spp. -- 5 Antimicrobial resistance in particular poultry-associated bacteria: *Clostridium perfringens* and other Enterobacteriaceae -- 6 Mechanisms of action of antimicrobial resistance -- 7 Factors contributing to colonization of antimicrobial-resistant bacteria in poultry.

8 Control strategies to reduce antimicrobial resistance in poultry production: flock management practices and gastrointestinal c -- 9 Conclusion -- 10 Where to look for further information -- 11 References -- Chapter 7 Biotic alternatives to antibiotics for poultry gastrointestinal health and food safety applications: prebiotics, postbiotics, and -- 1 Introduction -- 2 Prebiotic sources and general mechanisms of action in the poultry host -- 3 Non-digestible carbohydrates -- 4 Fructooligosaccharides -- 5 Galactooligosaccharide and isomaltoligosaccharide -- 6 Yeast-derived components and mannan derivatives -- 7 Postbiotics -- 8 Synbiotics -- 9 Conclusion and future trends -- 10 Where to look for further information -- 11 References -- Chapter 8 Optimising microbiological and food safety in free-range and organic poultry meat production -- 1 Introduction -- 2 Free-range poultry meat production systems -- 3 *Campylobacter* -- 4 *Salmonella* -- 5 Other infections: erysipelas, avian influenza, and parasitic infections -- 6 Other food safety concerns: veterinary therapeutic residues and toxins -- 7 The importance of biosecurity in free-range systems -- 8 Conclusion and future trends -- 9 Where to look for further information -- 10 References -- Part 3 Postharvest control along the poultry supply chain -- Chapter 9 Safety management and monitoring in poultry slaughter operations: a United States perspective -- 1 Introduction -- 2 The commercial poultry processing environment -- 3 Good manufacturing practices -- 4 Sanitation standard operating procedures -- 5 Hazard analysis and critical control point systems: overview -- 6 Hazard analysis and critical control point

principles and their implementation -- 7 The Food Safety Modernization Act -- 8 Conclusion -- 9 References -- Chapter 10 Official control of poultry processing operations: a European perspective.

1 Introduction -- 2 Meat inspection -- 3 Food safety inspections -- 4 Conclusion -- 5 Future trends in research -- 6 Where to look for further information -- 7 References -- Chapter 11 Use of antimicrobials in poultry processing plants: the case of the United States -- 1 Introduction -- 2 Foodborne pathogens in poultry processing -- 3 Poultry processing operations in the United States -- 4 Antimicrobials used in processing: general issues -- 5 Individual antimicrobials: peroxyacetic acid (PAA) -- 6 Individual antimicrobials: sodium bisulfate salt (SBS) -- 7 Individual antimicrobials: acidified sodium chlorite (ASC) and organic acid blends -- 8 Factors affecting antimicrobial efficacy and multiple hurdle approaches to optimizing their use -- 9 Conclusion and future trends -- 10 Acknowledgements -- 11 Where to look for further information -- 12 References -- Chapter 12 Advances in microbiological assessment of the shelf life and spoilage of ready-to-eat (RTE) poultry meat products -- 1 Introduction -- 2 Foodborne pathogens in ready-to-eat poultry meat products -- 3 Ecology of microbial spoilage in RTE poultry meat products -- 4 Molecular analyses of microbial populations in RTE poultry meat products -- 5 Microbiome analyses using sequencing techniques: principles and applications -- 6 Using microbiome mapping to understand spoilage in RTE poultry meat products -- 7 The use of transcriptomics to analyze microbial reactions to different environmental conditions -- 8 Conclusion -- 9 Where to look for further information -- 10 References -- Part 4 Sustainability -- Chapter 13 Life cycle assessment (LCA) of poultry meat production -- 1 Introduction -- 2 Background and principles of the life cycle assessment framework -- 3 LCA environmental impact categories -- 4 Assessing the environmental impacts of different stages of the poultry production chain.

5 Options to improve the environmental sustainability of poultry production -- 6 Conclusion -- 7 Where to look for further information -- 8 References -- Chapter 14 Use of alternative feed ingredients and additives to minimize the environmental impact of poultry production -- 1 Introduction -- 2 Alternative protein-contributing ingredients -- 3 Alternative energy/fiber-contributing ingredients -- 4 Exogenous feed enzyme additives: phytase, carbohydrase, and protease -- 5 Additives to promote gut health for improved sustainability: prebiotics, probiotics, synbiotics, and precision biotics -- 6 Conclusion -- 7 References -- Chapter 15 Managing poultry litter to improve safety and reduce environmental impact -- 1 Introduction -- 2 Microbiological quality and safety of poultry litter -- 3 Composting of poultry litter -- 4 Physical heat treatment of poultry litter -- 5 Amendments to poultry litter and poultry litter-based compost -- 6 Anaerobic digestion of poultry litter -- 7 Surrogate and indicator microorganisms -- 8 Conclusion and future trends -- 9 Where to look for further information -- 10 References -- Chapter 16 Valorizing byproducts from broiler processing: biologics and sustainability -- 1 Introduction -- 2 Poultry processing: general concepts -- 3 Treatment of poultry byproducts and waste: live bird production -- 4 Treatment of poultry byproducts and waste: rendering -- 5 Biologics from broiler processing: general concepts -- 6 Biologics from blood -- 7 Biologics from skin -- 8 Feathers as a poultry byproduct -- 9 Conclusion and future trends -- 10 Where to look for further information -- 11 References -- Index.

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It's been suggested that current poultry production must increase by at least 2.5% per year until 2030 to meet demand from a rapidly growing population. However, whilst modern, more intensive production systems offer the potential to meet this demand, they also bring with them increased safety and environmental risks. Improving poultry meat safety and sustainability provides a comprehensive overview of how best to deal with zoonotic diseases which continue to threaten poultry meat safety, focussing on the major food pathogens *Campylobacter*, *Salmonella* and *Escherichia coli*. The book reviews how poultry meat safety can be optimised at the farm level as well as the effectiveness of methods for maintaining the postharvest safety and shelf-life of poultry meat. With the livestock sector facing increasing pressure to reduce its carbon footprint, the book also details how poultry production can become more sustainable, whilst also ensuring that poultry meat safety isn't compromised at any point along the value chain.

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