

1. Record Nr.	UNISA996197316103316
Titolo	Handbook of fermented meat and poultry // editor, Fidel Toldra [and seven others]
Pubbl/distr/stampa	Ames, Iowa : , : Blackwell Publishing, , 2007 ©2007
ISBN	1-282-13689-5 9786612136894 0-470-37643-0 0-470-37634-1
Descrizione fisica	1 online resource (575 p.)
Disciplina	664.9028 664/.9028
Soggetti	Fermented foods Meat - Preservation Fermentation
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 Fermented Meat and Poultry; Contents; Contributors List; Preface; Part I. Meat Fermentation Worldwide: History and Principles; 1. A Historical Perspective of Meat Fermentation; 2. Production and Consumption of Fermented Meat Products; 3. Principles of Curing; 4. Principles of Meat Fermentation; 5. Principles of Drying and Smoking; Part II. Raw Materials; 6. Biochemistry of Meat and Fat; 7. Ingredients; 8. Additives; 9. Spices and Seasonings; 10. Casings; Part III . Microbiology and Starter Cultures for Meat Fermentation; 11. Microorganisms in Traditional Fermented Meats 12. The Microbiology of Fermentation and Ripening13. Starter Cultures: Bacteria; 14. Starter Cultures: Bioprotective Cultures; 15. Starter Cultures: Yeasts; 16. Starter Cultures: Molds; 17. Genetics of Microbial Starters; 18. Influence of Processing Parameters on Cultures Performance; Part IV. Sensory Attributes; 19. General Considerations; 20. Color; 21. Texture; 22. Flavor; Part V . Product Categories: General Considerations; 23. Composition and Nutrition; 24. Functional Meat

Products; 25. International Standards: USA; 26. International Standards: Europe; 27. Packaging and Storage
Part VI. Semidry-fermented Sausages 28. U.S. Products; 29. European Products; Part VII. Dry-fermented Sausages; 30. Dry-fermented Sausages: An Overview; 31. U.S. Products; 32. Mediterranean Products; 33. North European Products; Part VIII. Other Fermented Meats and Poultry; 34. Fermented Poultry Sausages; 35. Fermented Sausages from Other Meats; Part IX. Ripened Meat Products; 36. U.S. Products; 37. Central and South American Products; 38. Mediterranean Products; 39. North European Products; 40. Asian Products; Part X. Biological and Chemical Safety of Fermented Meat Products
41. Spoilage Microorganisms: Risks and Control 42. Pathogens: Risks and Control; 43. Biogenic Amines: Risks and Control; 44. Chemical Origin Toxic Compounds; 45. Disease Outbreaks; Part XI. Processing Sanitation and Quality Assurance; 46. Basic Sanitation; 47. Processing Plant Sanitation; 48. Quality Control; 49. HACCP; 50. Quality Assurance Plan; Index

Sommario/riassunto

An internationally respected editorial team and array of chapter contributors has developed the Handbook of Fermented Meat and Poultry, an updated and comprehensive hands-on reference book on the science and technology of processing fermented meat and poultry products. Beginning with the principles of processing fermented meat and ending with discussions of product quality, safety, and consumer acceptance, the book takes three approaches: background and principles; product categories; and product quality and safety.
