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Beef Quality; 23. Sensory Evaluation of Beef Flavor
24. Beef Quality and Tainting 25. Microbiological and Sensory Properties of Beef; 26. Quality Measurements in Beef; 27. Shelf Life of Meats; 28. Packaging and Freezing of Beef as Related to Sensory Properties; Part V. Pork Quality; 29. Fresh and Frozen Pork Color; 30. Microbiological and Sensory Properties of Fresh and Frozen Pork Products; 31. Pork Taint; 32. Shelf Life of Fresh and Frozen Pork; Part VI. Poultry Quality; 33. General Attributes of Fresh and Frozen Poultry Meat; 34. Poultry Meat Flavor; 35. Color of Fresh and Frozen Poultry; 36. Shelf Life of Fresh and Frozen Poultry
37. Packaging of Fresh and Frozen Poultry 38. Microbiological and Sensory Properties of Fresh and Frozen Poultry; Part VII. Seafood Quality; 39. Fish and Sensory Analysis in the Fish Chain; 40. Sensory Profiling of Fish, Fish Product, and Shellfish; 41. Quality Index Methods; 42. Texture of Fish, Fish Products, and Shellfish; 43. Perception of Sensory Quality of Wild and Farmed Fish by Experts, Consumers, and Chefs or Cooks in the Restaurant Sector; 44. Quality of Frozen Fish; Appendix Standards for Meat, Poultry, and Seafood in the United States; Index

Sommario/riassunto

The Handbook of Meat, Poultry and Seafood Quality commences with a discussion of basic scientific factors responsible for the quality of fresh, frozen and processed muscle foods, especially sensory attributes and flavors. Following sections discuss factors affecting the quality of beef, pork, poultry, and seafood. Under each muscle food, some or all of the following factors affecting the quality are discussed: additives aroma color contaminants flavors microbiology moisture mouthfeel nutrition packagi
