

1. Record Nr.	UNISALENT0991000127789707536
Titolo	The Cambridge companion to Foucault / edited by Gary Gutting
Pubbl/distr/stampa	Cambridge : Cambridge University Press, c1994
ISBN	0521408873
Descrizione fisica	xii, 360 p. ; 23 cm
Altri autori (Persone)	Gutting, Gary
Disciplina	194
Soggetti	Foucault, Michel Foucault, Michel
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Bibliografia (p. 321-352) e indice
2. Record Nr.	UNINA9910144383003321
Autore	Toldra Fidel
Titolo	Dry-cured meat products [[electronic resource] /] / by Fidel Toldra
Pubbl/distr/stampa	Trumbull, Conn., : Food & Nutrition Press, c2002
ISBN	1-281-45032-4 9786611450328 0-470-38511-1 0-470-38489-1
Descrizione fisica	1 online resource (260 p.)
Collana	Publications in food science and nutrition
Disciplina	664/.9028
Soggetti	Meat - Preservation Meat
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.

DRY -CURED MEAT PRODUCTS; PREFACE; CONTENTS; 1 . INTRODUCTION: A HISTORICAL PERSPECTIVE; Historical Developments; Classification of Cured Meats; References; 2 . DESCRIPTION OF MAIN MUSCLE CHARACTERISTICS; Muscle Structure; Muscle Composition; Muscle Proteins; Muscle and Adipose Tissue Lipids; The Muscle Enzyme System; Quality Characteristics; References; 3 . MANUFACTURING OF DRY-CURED HAM; Ingredients and Additives; Traditional Processing; Modern Processing Technology; Changes During Dry-Curing; Moisture Content and Water Activity; Salt Diffusion; Color; Textural Properties; pH Chemical ChangesEnzymatic Reactions; Main Types of Products; Other Dry-Cured Meat Pieces: Loins and Shoulders; Trends in Accelerated Processing of Dry-Cured Hams; References; 4. PRINCIPLES OF DRY-FERMENTED SAUSAGE-MAKING; Ingredients and Additives; Meat; Fat; Curing Agents; Carbohydrates; Spices and Flavorings; Starter Cultures; Casings; Processing Technology; Comminution; Fermentation; Chemical Acidulation; Smoking; Ripening/Drying; Final Product; Changes During the Processing; Color; Texture; Humidity; pH; Main Fermented Sausage Varieties; Trends in Accelerated Processing; Use of Enzymes Use of Selected Starter CulturesUse of Improved Strains as New Starter Cultures; References; 5. FERMENTATION AND STARTER CULTURES; Microbiology of Dry-Fermented Sausage; Metabolism; Sugar Metabolism; Proteolysis; Amino Acid Metabolism; Lipolysis; Nitrate Reductase; Catalase; Starter Cultures; Microbiology of Starter Cultures; Requirements for Starter Cultures; Production. Quality Control and Application of Starter Cultures; References; 6 . CHARACTERIZATION OF PROTEOLYSIS; Proteolysis in Dry-Cured Ham; Action of Muscle Proteases; Protein Breakdown. Peptide Generation/Breakdown Generation of Free Amino AcidsProteolysis in Dry-Fermented Sausages; Action of Muscle and Microbial Proteases; Protein Breakdown. Peptide Generation/Breakdown; Generation of Free Amino Acids; Metabolism of Amino Acids: Amine Generation; References; 7 . CHARACTERIZATION OF LIPOLYSIS; Lipolysis in Dry-Cured Ham; Action of Muscle and Adipose Tissue Lipases; Lipid Breakdown; Generation of Free Fatty Acids; Lipolysis in Dry-Fermented Sausages; Action of Muscle and Microbial Lipases; Lipids Breakdown and Generation of Free Fatty Acids; Other Enzymatic Reactions; Nitrate Reductase Activity Catalase ActivityReferences; 8 . FLAVOR DEVELOPMENT; Generation of Nonvolatile Compounds; Generation of Volatile Compounds; Degradation of Free Amino Acids; Reactions Between Amino Acids and Other Compounds; Oxidation; Glycolysis; Other Compounds; Sensory Characteristics; Relation Between Sensory Analysis and Flavor; Dry-Cured Ham; Dry-Fermented Sausages; References; 9 . NUTRITIONAL PROPERTIES; Proteins; Lipids; Vitamins; Water-Soluble Vitamins; Fat-Soluble Vitamins; Minerals; Iron; Zinc; Selenium; Copper; Manganese; Sodium; References; 10 . EFFECT OF RAW MATERIALS AND PROCESSING ON QUALITY Importance of Raw Materials