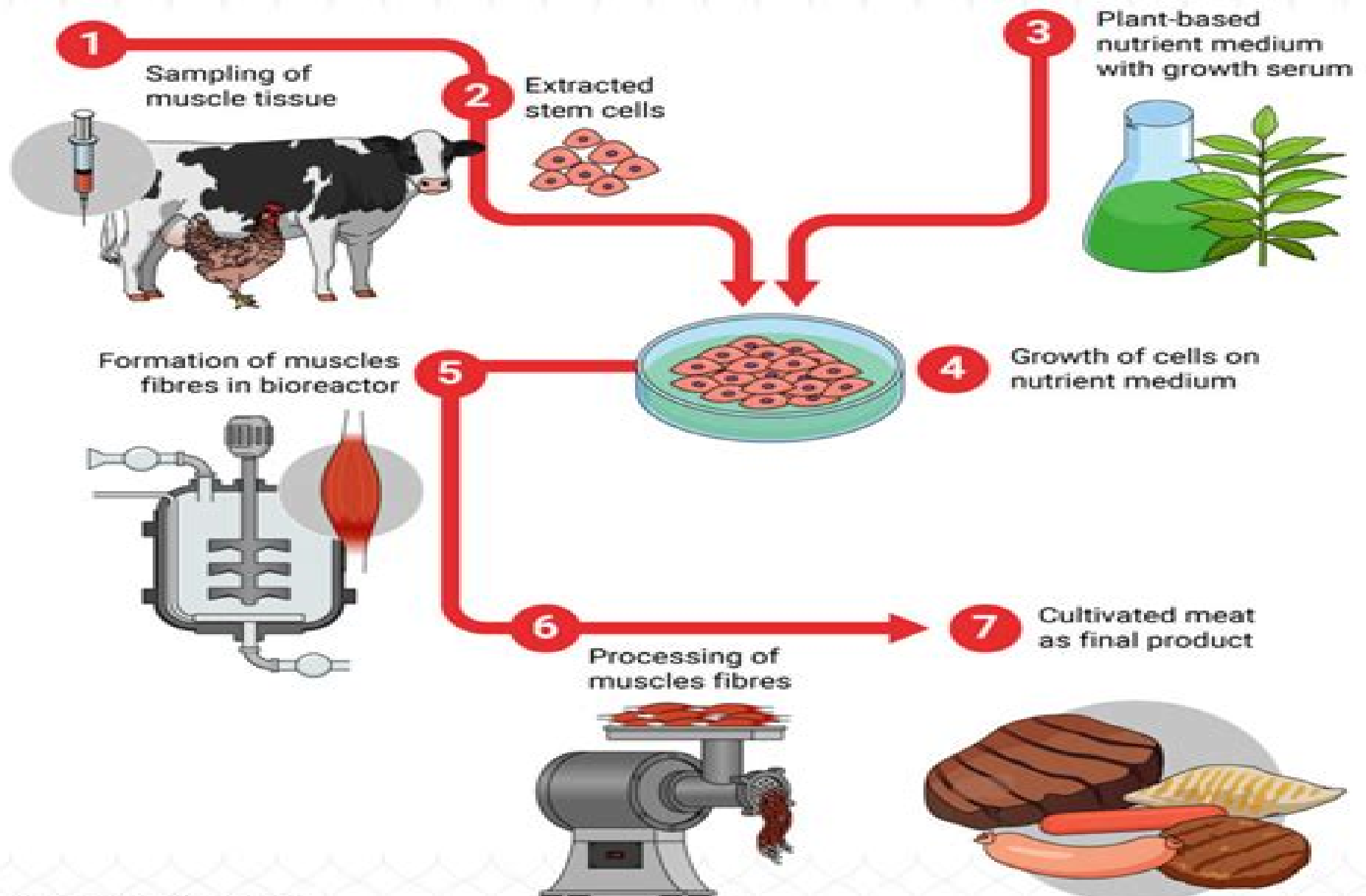


# Cultivated meat production



# Meat Sciencelabman

**Joseph William Holloway, Jianping Wu**

## **Meat Sciencelabman:**

Meat Science and Applications Y. H. Hui, Wai-Kit Nip, Robert Rogers, 2001-07-27 Meat Science and Applications compiles the most recent science technology and applications of meat products by products and meat processing It details worker safety waste management slaughtering carcass evaluation meat safety and animal handling issues from an international perspective Essential concepts are illustrated with practical ex **Principles of Meat Science** Elton D. Aberle, 2001

Encyclopedia of Meat Sciences Carrick Devine, M. Dikeman, 2004-08-19 The Encyclopedia of Meat Sciences is an impressive and important body of work Prepared by an international team of experts this reference work covers all important aspects of meat science from stable to table including animal breeding physiology and slaughter meat preparation packaging welfare and food safety to name a few This Encyclopedia further covers important topics such as food microbiology meat in human nutrition biotechnological advances in breeding and many more The Encyclopedia of Meat Sciences is an invaluable resource to practitioners of meat science and students alike Also available online via ScienceDirect featuring extensive browsing searching and internal cross referencing between articles in the work plus dynamic linking to journal articles and abstract databases making navigation flexible and easy For more information pricing options and availability visit [www.infosciencedirect.com](http://www.infosciencedirect.com) Foreword written by Rt Hon Helen Clark Prime Minister of New Zealand Over 200 articles covering all aspects of meat science Reading lists at the end of each article provide further information into primary literature Various figures and tables illustrating the text and a color plate section in each volume Appeals to students academics researchers and professionals working not only in meat science but also food science veterinary sciences agricultural engineering and livestock management Extensive cross referencing **Red Meat Science and Production** Joseph William

Holloway, Jianping Wu, 2019-08-06 This book comprehensively describes the biological underpinnings of red meat production discussing the current state of the science in the context of the provision of red meat products perceived by consumers to offer a quality eating experience Covering advances in the science of red meat production it focuses on production system elements that affect product quality The chapters explore the latest developments in the determination of consumer preferences and interpret of these preferences in terms of quality characteristics of red meat investigating the science based orchestration of red meat production to achieve product consistency The book highlights topics such as consumer preferences the biological and production system elements affecting red meat safety and the intrinsic appearance aroma and sensory quality and extrinsic humane animal and environmentally friendly production characteristics of red meat For each characteristic it discusses the underlying biological and biochemical processes and examines means of altering production systems to impact consumer eating experiences The book also features a perspective on creating holistic integrated systems for producing red meats to meet consumers expectations around the globe Written by leading authorities in the area of global red meat production systems it is a comprehensive resource for consumer oriented red meat producers **The Meat**

**We Eat** John R. Romans, 2001 The latest edition is ideal for anyone interested in meat science It explains the variety of steps taken in the conversion of whole live animals into nutritious and appetizing food for human consumption *Meat Science* P. D. Warriss, 2010 Outlining the core principles of the subject this introductory level textbook covers the production of meat its structure and chemical composition meat quality and hygiene and animal welfare handling and slaughter The new edition has been updated to cover significant advances such as the process of conditioning leading to the tenderization of meat and new coverage of the use of molecular genetic techniques to try to select animals for improved meat quality It is an essential text for students and professionals in food science and technology those working in the meat industry meat inspectors and vets New larger format in two colors throughout Fully revised and updated including new coverage of genomics Carefully selected references and titles for further reading *Principles of Meat Science* Max D. Judge, 1989 Meat as a food Muscle and associated tissues Structure and composition of muscle and associated tissues Growth and development of carcass tissues The mechanism of muscle contraction Meat science Conversion of muscle to meat and development of meat quality Properties of fresh meat Principles of meat processing Microbiology deterioration and contamination of meat Storage and preservation of meat Retail meat merchandising Meat for food service Palatability and cookery of meat Nutritive value of meat Meat inspection Meat grading and evaluation By products of the meat industry *Muscle Foods* Burdette C. Breidenstein, Donald M. Kinsman, Anthony W. Kotula, 2013-03-09 Traditionally in the food industry there has been a distinction made among meat poultry seafood and game Meat has historically been defined as the edible flesh of animals This basically referred only to the red meats namely beef lamb pork and veal including both fresh and processed products as well as variety or glandular meats It has been recognized more recently that all foods derived from muscle or muscle foods have basically the same or similar characteristics in physical and chemical properties Therefore it is logical to examine and consider all muscle foods under one cover This book therefore is an attempt to address the various attributes of red meat poultry fish and game under the single heading of muscle foods and to note any differences where they might OCCUR It is of interest that of the 10 top U S meat companies in 1990 8 of them were dealing with poultry as well as red meats and that 4 of the 10 were also involved with seafoods This lends impetus to the inclusion of all three in a book such as this Furthermore the rapid increase in consumption of poultry meat to approximately 30 kg 65 pounds per capita and seafoods to 7 kg 16 pounds per capita compared to beef at 34 kg 75 pounds and pork at 30 kg 65 pounds whereas veal and lamb mutton represent only 0 **Meat Science** R. A. Lawrie, 2013-10-22 Meat Science Fourth Edition focuses on the science of meat from the initiation of life in the meat animal to the absorption of its nutrients by the human consumer This edition updates the topics on hormonal control of reproduction and growth pre slaughter stress modes of stunning and bleeding refrigeration eating quality and consumer health A section has been added on the electrical stimulation of carcasses post mortem emphasizing the differing susceptibility of individual muscles to cold shock on the one hand and to undergo conditioning

changes on the other The developments such as the mechanical recovery of meat its modification by high pressure its reformation after controlled comminution and incorporation with it of proteins from abattoir waste or non meat sources are also elaborated in this book This publication is beneficial to students and individuals researching on the food science of meat

**Lawrie's Meat Science** R. A. Lawrie, David Ledward, 2014-01-23 Lawrie's Meat Science has established itself as a standard work for both students and professionals in the meat industry Its basic theme remains the central importance of biochemistry in understanding the production storage processing and eating quality of meat At a time when so much controversy surrounds meat production and nutrition Lawrie's meat science written by Lawrie in collaboration with Ledward provides a clear guide which takes the reader from the growth and development of meat animals through the conversion of muscle to meat to the point of consumption The seventh edition includes details of significant advances in meat science which have taken place in recent years especially in areas of eating quality of meat and meat biochemistry A standard reference for the meat industry Discusses the importance of biochemistry in production storage and processing of meat Includes significant advances in meat and meat biochemistry

**The Science of Meat and Meat Products** American Meat Institute Foundation, 1960 **Eating Meat** H. J. Swatland, 2014 Aimed at meat aficionados and animal scientists this book represents a celebration of meat as a dietary staple and a part of human culture It is both an informative exploration of where meat sits in human history culture and a technical guide to understanding the foodstuff better The book begins with a compelling argument for why it is appropriate for humans to eat meat the constancy of meat as a food resource throughout human history and the advancement from a hunting based activity to a planned farming system It then moves onto practical topics providing a fascinating insight into the physical properties of meat including meat cuts palatability cooking processes processed meats quality evaluation and meat related terminology The content is focused upon red meats and meats which are commonly consumed in developed countries Subject Food Production Animal Science

**Principles of Meat Science** Elton D Aberle, John C Forrest, David E Gerrard, Edward W Mills, 2020-08-19 Meat Science, Fifth Edition Ralston Andrew Lawrie, 1991 A textbook for students of food science and technology and nutrition or people in those fields just beginning to deal with meat Among the topics are the growth of muscle by animals and its conversion to meat by people spoilage storage and preservation quality and nutrition The fifth edition first in 1966 latest in 1985 discusses new information from biochemistry and biophysics new sources of meat and increasing muscle growth without the use of hormones Annotation copyrighted by Book News Inc Portland OR

**Handbook of Fermented Meat and Poultry** Fidel Toldrá, Iciar Astiasaran, Joseph Sebranek, Regine Talon, 2014-10-27 Fermented meat products have been consumed for centuries in many different parts of the world and constitute one of the most important groups of food Bacterial cultures are used in their manufacture to preserve the meat and confer particular textures and sensory attributes Examples of fermented meats include salami chorizo pepperoni and saucisson This fully revised and expanded reference book on meat fermentation

presents all the principle fermented meat products and the processing technologies currently used in their manufacture The 54 chapters of this substantial book are grouped into the following sections Meat fermentation worldwide overview production and principles Raw materials Microbiology and starter cultures for meat fermentation Sensory attributes Product categories general considerations Semidry fermented sausages Dry fermented sausages Other fermented meats and poultry Ripened meat products Biological and chemical safety of fermented meat products Processing sanitation and quality assurance There are five new chapters in the second edition that address the following topics Smoking and new smoke flavourings Probiotics Methodologies for the study of the microbial ecology in fermented sausages Low sodium in meat products and Asian sausages Handbook of Fermented Meat and Poultry Second Edition provides readers with a full overview of meat fermentation the role of microorganisms naturally present and or added as starter cultures safety aspects and an account of the main chemical biochemical physical and microbiological changes that occur in processing and how they affect final quality Finally readers will find the main types of worldwide fermented meat products typically produced in different areas with the description of their main characteristics

**Meat** D J A Cole,R. A. Lawrie,2013-10-22 Meat provides an introductory review of the meat eating habit in man and covers the production preservation composition eating quality human nutrition and assessment of the future role of meat Meat continues to be a major food commodity Despite the high cost of production of meat animals and their lower efficiency of protein synthesis compared with that of plants and micro organisms meat is likely to be important in the human diet for as long as can be foreseen in the future This book intends to emphasize the fact that the sequence of events from the conception of meat animals to their incorporation in the human diet is continuous The properties of the commodity when eaten are influenced in the nature and degree of their expression by all the earlier components in this chain of circumstances This text is a useful reference for students conducting research within the fields of agriculture science biochemistry and nutrition

*Developments in Meat Science* Ralston Andrew Lawrie,1980 Manipulation of protein deposition in animals Enzyme binding in muscle the structural basis of water holding in meat General principles and water uptake in meat processing The structure basis of water holding in meat Drip losses Meat texture Restructure meats Restructured meats Meat microbiology A reassessment Meat and meat products Legislation and analysis

*The Science of Animal Growth and Meat Technology* Steven M. Lonergan,David G. Topel,Dennis N. Marple,2018-10-27 The Science of Animal Growth and Meat Technology Second Edition combines fundamental science based and applied practical concepts relating to the prenatal and postnatal growth of cattle sheep and pigs It provides the necessary components to understand the production and growth of livestock for safe and quality meat products and presents an understanding of the principles of meat science and technology that is needed to understand the meat industry Information on the slaughter process of animals muscle structure and meat tenderness meat quality meat safety and microbiology makes this a valuable self study reference for students and professionals entering the field Describes principles

in muscle metabolism meat quality and meat safety using case studies Discusses the microbial safety of meat products primary pathogens of concern and pathogen detection Offers solutions on how to control bacterial growth to improve the safety and quality of meat Presents a new chapter on packaging for meat and meat products that focuses on flexible film technology packaging materials and equipment technology Includes new information on inspection systems prior to slaughter during slaughter and the inspection of meat processing systems      *Meat Products Handbook* G Feiner, 2006-09-29 There has long been a need for a comprehensive one volume reference on the main types of processed meat products and their methods of manufacture Based on over twenty years experience in the industry Meat products handbook is designed to meet that need It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality The first part of the book reviews meat composition and its effect on quality together with the role of additives There are chapters on fat protein and other components in meat changes in meat pre and post slaughter and additives such as phosphates salts hydrocolloids proteins carbohydrates and fillers Part two reviews raw materials additives manufacturing processes and representative recipes from around the world for a range of particular meat products It includes chapters on cooked ham and bacon cooked fresh and raw fermented sausages raw fermented and non fermented salami cured air dried products burgers and patties brawn and meat jelly canned and marinated meat The final part of the book discusses quality and safety issues particularly meat microbiology Meat products handbook is a standard reference for R D quality and production managers in meat processing A one volume reference on processed meat products Combines detailed practical knowledge of processing and ingredients with scientific understanding A standard reference for research development quality and production managers in the meat industry      **Lawrie's Meat Science, Sixth Edition** Ralston Andrew Lawrie, 1998-07 Contents Factors affecting the growth and development of meat animals cattle sheep and pigs The structure and growth of muscle Chemical and biochemical constitution of muscle The conversion of muscle to meat The spoilage of meat by infecting organisms The storage and preservation of meat temperature and moisture control and direct microbial inhibition The eating quality of meat meat and human nutrition prefabricated meat

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