

PORK QUALITY:


Genetic and Metabolic Factors

Edited by
E. Puolanne and D.L. Demeyer
With
M. Ruusunen and S. Ellis



Pork Quality Genetic And Metabolic Factors

Yiu H. Hui

A decorative red circular graphic with a gradient, appearing as a partial circle or a stylized 'C' shape, located to the right of the author's name.

Pork Quality Genetic And Metabolic Factors:

Pork Quality M. Ruusunen, S. Ellis, 1993 This book deals with the quality of pork and pork products *Quality of meat and fat in pigs as affected by genetics and nutrition* Caspar Wenk, José A. Fernandez, Monique Dupuis, 2023-08-28 Pork is the most widely produced meat in the world To cover the demands of a fast growing population new scientific knowledge in genetics physiology and nutrition is generated which contributes in a general increase of production performance Production systems can be improved by constructing models which help to optimise use of the means of production and intensify production In some regions where production intensity is high concerns about environmental pollution are increasingly becoming a limiting factor Consumers and with them the retailer organisations are voicing serious concerns about the production systems and especially the use of feed additives In the context of the above the question of the quality of pork becomes a relevant issue A general view can only be obtained by taking all factors into consideration The diverse aspects of pork quality were covered in the session on Quality of Meat and Fat as Affected by Genetics and Nutrition at the 50th annual meeting of the EAAP in Zurich This publication presents the review presentations which give an overview from the different perspectives of meat quality and its use in human nutrition genetics physiology animal nutrition meat consumption and human health and consumer concerns In addition 38 short communications provide up to date knowledge on the subject of quality from a European perspective **Pork Quality** E. Puolanne, D. I. Demeyer, 1993 *Diseases of Swine* Barbara E. Straw, Jeffrey J. Zimmerman, Sylvie D'Allaire, David J. Taylor, 2013-05-31 The ninth and latest edition of this comprehensive guide to swine diseases and production information features extensively revised and updated chapters on physical examination and diagnosis various viral and bacterial diseases including several new disease chapters other miscellaneous conditions and veterinary practice Notwithstanding the title this classic book covers not only infectious diseases of swine but also includes chapters dealing with therapeutics surgery and anesthesia animal welfare nutrition and the provision of veterinary services Diseases of Swine 9e is divided into 5 sections Physical Examination and Diagnosis Viral Diseases Bacterial Diseases Miscellaneous Conditions and Veterinary Practice The ninth edition reflects changes to our knowledge and management of swine diseases and addresses recent research and progress in the field More than 100 distinguished and widely recognized contributing authors bring the latest information to this new edition With liberal use of illustrative materials 275 high quality illustrations and black and white photographs and more than a dozen color images Diseases of Swine 9e offers unparalleled coverage and is an indispensable reference for the veterinary practitioner from the new graduate to the seasoned swine practitioner This new edition is an indispensable and up to date reference text that belongs on the shelf of anyone interested in swine production health and management **Handbook of Poultry Science and Technology, Primary Processing** Isabel Guerrero-Legarreta, Alma Delia Alarcón-Rojo, Christine Alvarado, Amarinder S. Bawa, Francisco Guerrero-Avendaño, Janne Lundén, Lisa McKee, José Angel Pérez-Alvarez, Yoshinori Mine, Casey M. Owens, Joe

M. Regenstein, Marcelo R. Rosmini, Jorge Soriano-Santos, J. Eddie Wu, 2010-03-30 A comprehensive reference for the poultry industry Volume 1 describes everything from husbandry up to preservation With an unparalleled level of coverage the Handbook of Poultry Science and Technology provides an up to date and comprehensive reference on poultry processing Volume 1 describes husbandry slaughter preservation and safety It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts Throughout the coverage focuses on one paramount objective an acceptable quality and a safe product for consumer purchase and use The text includes safety requirements and regulatory enforcement in the United States EU and Asia Volume 1 Primary Processing is divided into seven parts Poultry biology to pre mortem status includes such topics as classification and biology competitive exclusion transportation to the slaughterhouse and more Slaughtering and cutting includes the slaughterhouse building and required facilities equipment and operations carcass evaluation and cutting kosher and halal slaughter and more Preservation refrigeration and freezing includes the biology and physicochemistry of poultry meat in rigor mortis under ambient temperature as well as changes that occur during freezing and thawing engineering principles equipment and processes quality refrigeration and freezing for various facilities and more Preservation heating drying chemicals and irradiation Composition chemistry and sensory attributes includes quality characteristics microbiology nutritional components chemical composition and texture of raw poultry meat Eggs includes egg attributes science and technology Sanitation and Safety includes PSE poultry related foodborne diseases OSHA requirements HACCP and its application and more

Meat Quality PhD, Wieslaw Przybylski, PhD, David Hopkins, 2015-10-15 One of the biggest challenges faced by meat producers today is the requirement to improve the quality of meat while maintaining focus on efficiency and higher yields Numerous studies have shown that consumers are willing to pay premiums for meat products with guaranteed eating quality This book examines the complicated multistep process of produc Pork quality, genetics and metabolic factors, 1992

Handbook of Food Science, Technology, and Engineering Yiu H. Hui, 2006 **The Genetics of the Pig** Max Frederick Rothschild, Anatoly Ruvinsky, 2011 The understanding of pig genetics and genomics has advanced significantly in recent years creating fresh insights into biological processes This comprehensive reference work discusses pig genetics and its integration with livestock management and production technology to improve performance Fully updated throughout to reflect advances in the subject this new edition also includes new information on genetic aspects of domestication colour variation genomics and pig breeds with contributions from international experts active in the field Handbook of Food Science, Technology, and Engineering - 4 Volume Set Y. H. Hui, Frank Sherkat, 2005-12-19 Advances in food science technology and engineering are occurring at such a rapid rate that obtaining current detailed information is challenging at best While almost everyone engaged in these disciplines has accumulated a vast variety of data over time an organized comprehensive resource containing this data would be invaluable to have The *Handbook of Processed Meats and Poultry*

Analysis Leo M.L. Nollet, Fidel Toldra, 2008-11-12 Muscle foods include a wide range of processed meats and poultry and therefore represent an important percentage of total worldwide food consumption The sheer volume of products and the variety of processes available makes analyzing them problematic Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American

Mechanisms in the Pathogenesis of Enteric Diseases Prem S. Paul, David H. Francis, David A. Benfield, 2013-11-21 This book *Mechanisms in the Pathogenesis of Enteric Diseases* is the outcome of the First International Rushmore Conference on Mechanisms in the Pathogenesis of Enteric Diseases held in September 1995 at Rapid City South Dakota The meeting was organized by members of the North Central Regional Research Committee NC 62 a United States Department of Agriculture sponsored consortium of swine enteric disease researchers from land grant institutions This conference was conceived as a forum for an interdisciplinary discussion of mechanisms of infectious diseases It was intended that such a discussion would stimulate cross fostering of ideas and nurture synergistic collaborations among scientists working on enteric diseases of humans and animals In attendance there were more than 140 participants from the United States and 12 foreign countries representing all of the world's continents Participants brought expertise from many disciplines in both human and veterinary medicine Multiple perspectives and an informal atmosphere provided an environment for lively and thought provoking discussions Conference topics included Pathobiology of Gastroenteric Diseases Mechanisms of Identity and Interaction between Host and Pathogen Effector Mechanisms in the Pathogenesis of Enteric Diseases Regulation of Pathogenic Activity in Enteric Diseases and Novel Approaches to Prevention and Therapy of Enteric Diseases Ten internationally renowned scientists gave keynote presentations in addition to 30 oral presentations and 39 poster presentations The keynote speakers were Drs Handbook of Frozen Foods Y. H. Hui, Isabel Guerrero Legarretta, Miang Hoong Lim, K.D. Murrell, Wai-Kit Nip, 2004-03-29 Hui a technology consultant presents material on frozen food science technology and engineering describing the manufacture processing inspection and safety of frozen foods He outlines basic procedures for optimizing the quality and texture of frozen foods and includes and tables and examples that illustrate the effects of various chemical and biochemical reactions on the quality of frozen food The book details methods for selecting the most appropriate packaging materials for frozen foods and provides guidelines on ensuring product safety

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.info.sciencedirect.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

Advanced Technologies For Meat Processing Leo M.L. Nollet, Fidel Toldra, 2006-03-21 In recent years the meat industry has incorporated important technological advances that to this point have not been addressed in a single source Comprehensive and authoritative Advanced Technologies for Meat Processing presents developments concerning the quality analysis and processing of meat and meat products Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American Meat Science Association Featuring contributions from a panel of international experts the book details technologies used in the meat processing chain It describes important processing methodologies such as gene technology automation irradiation hot boning high pressure vacuum salting enzymes starters and bacteriocins The book begins by exploring various production systems that include the use of modern biotechnology automation in slaughterhouses and rapid non destructive on line detection systems It proceeds to describe different new technologies such as decontamination high pressure processing and fat reduction The book then examines functional meat compounds such as peptides and antioxidants and the processing of nitrate free products and dry cured meat products It also discusses bacteriocins that fight against meat borne pathogens and the latest developments in bacterial starters for improved flavor in fermented meats It concludes with a discussion of packaging systems of the final products

Freezing Effects on Food Quality Jeremiah, 2019-02-25 This work presents a comprehensive overview of existing knowledge regarding the influence of freezing frozen storage and thawing of specific food stuffs It delineates how freezing processes alter the colour appearance palatability nutritional value intrinsic chemical reactions microbiological safety and consumer acceptance of foods The fundamental concepts upon which food freezing technologies are based are reviewed

Swine Research United States. Cooperative State Research Service. Current Research Information System, 1983

Pork Industry Handbook, 2007 Sections Production systems Breeding genetics Reproduction Nutrition Management Housing Waste management Marketing Pork quality

Introduction to Food Engineering R. Paul Singh, Dennis R. Heldman, 2001-06-29 Food engineering is a required class in food science programs as outlined by the Institute for Food Technologists IFT The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality The third edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing in a unique blend of principles with applications The authors use their many years of teaching to present food engineering

concepts in a logical progression that covers the standard course curriculum Each chapter describes the application of a particular principle followed by the quantitative relationships that define the related processes solved examples and problems to test understanding The subjects the authors have selected to illustrate engineering principles demonstrate the relationship of engineering to the chemistry microbiology nutrition and processing of foods Topics incorporate both traditional and contemporary food processing operations Bibliography of Agriculture with Subject Index ,1993-11

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