



Modern Meat

Victoria Sherrow



Modern Meat:

Meat Planet Benjamin Aldes Wurgaft, 2020-10-13 In 2013 a Dutch scientist unveiled the world's first laboratory created hamburger. Since then the idea of producing meat not from live animals but from carefully cultured tissues has spread like wildfire through the media. Meanwhile cultured meat researchers race against population growth and climate change in an effort to make sustainable protein. Meat Planet explores the quest to generate meat in the lab, a substance sometimes called cultured meat, and asks what it means to imagine that this is the future of food. Neither an advocate nor a critic of cultured meat, Benjamin Aldes Wurgaft spent five years researching the phenomenon. In Meat Planet he reveals how debates about lab grown meat reach beyond debates about food, examining the links between appetite, growth, and capitalism. Could satiating the growing appetite for meat actually lead to our undoing? Are we simply using one technology to undo the damage caused by another? Like all problems in our food system, the meat problem is not merely a problem of production. It is intrinsically social and political, and it demands that we examine questions of justice and desirable modes of living in a shared and finite world. Benjamin Wurgaft tells a story that could utterly transform the way we think of animals, the way we relate to farmland, the way we use water, and the way we think about population and our fragile ecosystem's capacity to sustain life. He argues that even if cultured meat does not succeed, it functions much like science fiction as a crucial mirror that we can hold up to our contemporary fleshy dysfunctions.

Origins of Cattle Traction and the Making of Early Civilisations in North China Minghao Lin, 2022-09-13 This book is the first to apply systematic palaeopathological, archaeological, and historical investigations using bones as a focus, as well as other supporting lines of information, to Chinese osteological materials in order to answer the question about the origins of cattle labour. Structurally, this monograph flows from an introduction and review of previous scholarship and questions through employed theory and developed methods to analyses of archaeological materials, and finally finishes by overall discussion and closing remarks. Topics covered in this monograph include the significance of the study of cattle traction in North China, understanding and research into cattle traction within history, art, and archaeology, and identifying traction in cattle bones. The author also uses the Pathological Index, refined PI_r, and morphometrics to test the reliability of both methods in identifying traction in cattle bones. The author applies both methods to archaeological sites in the Yellow River region. This book is of interest to researchers studying the Late Bronze Age and zooarchaeology.

T&T Clark Handbook of Food in the Hebrew Bible and Ancient Israel Janling Fu, Cynthia Shafer-Elliott, Carol Meyers, 2021-11-04 Food and feasting are key themes in the Hebrew Bible and the culture it represents. The contributors to this handbook draw on a multitude of disciplines to offer an overview of food in the Hebrew Bible and ancient Israel. Archaeological materials from biblical lands, along with the recent interest in ethnographic data, a new focus in anthropology, and emerging technologies, provide valuable information about ancient foodways. The contributors examine not only the textual materials of the Hebrew Bible and related epigraphic works but also engage in a wider archaeological

environmental and historical understanding of ancient Israel as it pertains to food Divided into five parts this handbook examines and considers environmental and socio economic issues such as climate and trade the production of raw materials and the technology of harvesting and food processing The cultural role of food and meals in festivals holidays and biblical regulations is also discussed as is the way food and drink are treated in biblical texts in related epigraphic materials and in iconography Animals and Modern Cultures Adrian Franklin,1999-03-30 The dramatic transformation of relationships between humans and animals in the 20th century are investigated in this fascinating and accessible book At the beginning of this century these relationships were dominated by human needs and interests modernization was a project which was attached to the goal of progress and animals were merely resources to be used on the path towards human fulfilment These relationships are increasingly being subjected to criticism and a new field of interest in human animal relationships has opened up We are now urged to be more sensitive and compassionate to animal needs and interests to understand their mindedness and how their lives and ours are entangled This book focuses on social change and animals it is concerned with how humans relate to animals and how this has changed and why Moreover it highlights through chapters on companion animals hunting and fishing animal leisures such as birdwatching and wildlife parks and the meat and livestock industries how attitudes and practices towards animals vary widely according to social class ethnicity gender region and nation

Modern Refrigeration and Air Conditioning ,1920 Future Foods Rajeev Bhat,2021-12-04 Future Foods Global Trends Opportunities and Sustainability Challenges highlights trends and sustainability challenges along the entire agri food supply chain Using an interdisciplinary approach this book addresses innovations technological developments state of the art based research value chain analysis and a summary of future sustainability challenges The book is written for food scientists researchers engineers producers and policy makers and will be a welcomed reference Provides practical solutions for overcoming recurring sustainability challenges along the entire agri food supply chain Highlights potential industrial opportunities and supports circular economy concepts Proposes novel concepts to address various sustainability challenges that can affect and have an impact on the future generations *The Story Behind the Dish* Mark McWilliams,2012-04-06 Profiling 48 classic American foods ranging from junk and fast food to main dishes to desserts this book reveals what made these dishes iconic in American pop culture Americans have increasingly embraced food culture a fact proven by the rising popularity of celebrity chefs and the prominence of television shows celebrating food themes This fascinating overview reveals the surprising story behind the foods America loves *The Story Behind the Dish Classic American Foods* is an engaging pop culture resource which helps tell the story of American food Each chapter is devoted to one of 48 distinctive American dishes and features the story of where the food developed what inspired its creation and how it has evolved The book not only covers each food as a single entry but also analyzes the themes and events that connect them making the text useful as both a reference and a narrative on the history of food **Performing Animals** Karen Raber,Monica Mattfeld,2017-09-07

From bears on the Renaissance stage to the equine pageantry of the nineteenth century hunt animals have been used in human orchestrated entertainments throughout history The essays in this volume present an array of case studies that inspire new ways of interpreting animal performance and the role of animal agency in the performing relationship In exploring the human animal relationship from the early modern period to the nineteenth century *Performing Animals* questions what it means for an animal to perform examines how conceptions of this relationship have evolved over time and explores whether and how human understanding of performance is changed by an animal s presence The contributors discuss the role of animals in venues as varied as medieval plays natural histories dissections and banquets and they raise provocative questions about animals agency In so doing they demonstrate the innovative potential of thinking beyond the boundaries of the present in order to dismantle the barriers that have traditionally divided human from animal From fleas to warhorses to animals that perform even after death this delightfully varied volume brings together examples of animals made to act in ways that challenge obvious notions of performance The result is an eye opening exploration of human animal relationships and identity that will appeal greatly to scholars and students of animal studies performance studies and posthuman studies In addition to the editors the contributors are Todd Andrew Borlik Pia F Cuneo Kim Marra Richard Nash Sarah E Parker Rob Wakeman Kari Weil and Jessica Wolfe

***Bibliography of Agriculture*, 1974** *Delhi's Meatscapes* Zarin Ahmad, 2018-06-14 Tracing the journey of meat from the farm to the meat shop and other workspaces of the butcher within the multi sited margins in Delhi the current volume intimately follows the lives of Qureshi butchers and other meat sector workers in this transforming mega city The author addresses the tensions that meat throws up in a bristling society whose stakes are now more than ever intense She shows how meat is also a rising sector in the Indian economy and fetches precious foreign exchange Qureshi butchers stand at the crossroads of class caste stigma religion market urban ecological policies and a never ceasing political debate around these issues *Delhi s Meatscapes* brings together rare archival documents vernacular sources and ethnographic insights gleaned from several years of immersion in the city s meatscapes and is the first of its kind for urban anthropologists economists political scientists policy planners and readers who wish to take a hard look at their own non meat choices

Food Science and the Culinary Arts Mark Gibson, 2018-01-04 *Food Science and the Culinary Arts* is a unique reference that incorporates the principles of food and beverage science with practical applications in food preparation and product development The first part of the book covers the various elements of the chemical processes that occur in the development of food products It includes exploration of sensory elements chemistry and the transfer of energy and heat within the kitchen The second part looks in detail at the makeup of specific foodstuffs from a scientific perspective with chapters on meat fish vegetables sugars chocolate coffee and wine and spirits among others It provides a complete overview of the food science relevant to culinary students and professionals training to work in the food industry Provides foundational food science information to culinary students and specialists Integrates principles of food

science into practical applications Spans food chemistry to ingredients whole foods and baked and mixed foods Includes a comprehensive glossary of terms in food science Food Safety Victoria Sherrow,2008 Examines the factors that influence the debate on food poisoning such as scientific research politics and economics giving equal weight to each argument in a manner both objective and engaging **The Case for Vegetarianism** John Lawrence Hill,2000-01-01 This clear and elegantly argued book examines from various philosophical perspectives the many reasons for adopting a vegetarian diet from animal interests and rights to health benefits global ecology and world hunger Hill s careful working through of different moral philosophies makes the book excellent for critical thinking and introduction to moral philosophy courses as well as for courses in contemporary ethical issues and environmental ethics The book includes a chapter responding to common objections to becoming vegetarian and an examination of why if the evidence in its favor is so strong vegetarianism has not caught on More comprehensive and more philosophical than previous books on the subject The Case for Vegetarianism is truly the vegetarian defense manual *Agricultural Economics Literature* United States. Bureau of Agricultural Economics. Library, Meat Technology and Processing Anagh Deshpande,2025-01-03 Meat Technology and Processing delves into the significance of meat as a valuable source of animal protein whether consumed as fresh or processed products With the growing popularity of processed meat products worldwide our book focuses on adding value to fresh meat through small scale meat processing plants capable of producing a variety of fresh and cooked meat products Meat is crucial for the diets of individuals especially children and pregnant women due to its high protein and iron content It has always played a significant role in livestock programs providing rich nutrients and supplements particularly in areas lacking cold chain infrastructure Meat processing enhances the value of these products with Europe and Asia leading the way in technological advancements Our book covers a range of practical topics essential for meat processing from quality characteristics to by product utilization We provide detailed information on the nutritional benefits of various meats including pork beef chicken turkey goose and rabbit The content reflects current global techniques used to improve manufacturing methods making it an invaluable resource for students in the field of nutrition Exercises are included to aid learning and teaching *Handbook of Meat Processing* Fidel Toldrá,2010-01-21 This handbook comprehensively presents the current status of the manufacturing of the most important meat products Editor and renowned meat expert Fidel Toldr heads an international collection of meat scientists who have contributed to this essential reference book Coverage is divided into three parts Part one Technologies begins with discussions on meat chemistry biochemistry and quality and then provides background information on main technologies involved in the processing of meat such as freezing cooking smoking fermentation emulsification drying and curing Also included are key chapters on packaging spoilage prevention and plant cleaning and sanitation Part two Products is focused on the description of the manufacture of the most important products including cooked and dry cured hams cooked and fermented sausages bacon canned meat pat restructured meats and

functional meat products Each chapter addresses raw materials ingredients and additives processing technology main types of products production data particular characteristics and sensory aspects and future trends Part three Controls offers current approaches for the control of the quality and safety of manufactured meat products with coverage including sensory evaluation chemical and biological hazards including GMOs HACCP and quality assurance This book is an invaluable resource for all meat scientists meat processors R D professionals and product developers Key features Unparalleled international expertise of editor and contributing authors Addresses the state of the art of manufacturing the most important meat products Special focus on approaches to control the safety and quality of processed meats Extensive coverage of production technologies sanitation packaging and sensory evaluation *The National Provisioner* ,1913

The Story of Food DK,2018-05-01 From the fish that started a war to the pope poisoned with chocolate discover the fascinating stories behind the origins traditions and uses of our food Explore the tales symbolism and traditions that come wrapped up in the food on our plates food that not only feeds our bodies but also makes up our culture The Story of Food is a sumptuously illustrated exploration of our millennia old relationship with nearly 200 foods A true celebration of food in all its forms this book explores the early efforts of humans in their quest for sustenance through the stories of individual foods Covering all food types including nuts and grains fruit and vegetables meat and fish and herbs and spices this fascinating reference provides the facts on all aspects of a food s history Discover how foods have become a part of our culture from their origins and how they are eaten to their place in world cuisine today

On Food and Cooking Harold McGee,2007-03-20 An award winning kitchen classic for over 35 years and hailed by Time magazine as a minor masterpiece when it first appeared in 1984 On Food and Cooking is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from what exactly they re made of and how cooking transforms them into something new and delicious For its twentieth anniversary Harold McGee prepared a new fully revised and updated edition of On Food and Cooking He has rewritten the text almost completely expanded it by two thirds and commissioned more than 100 new illustrations As compulsively readable and engaging as ever the new On Food and Cooking provides countless eye opening insights into food its preparation and its enjoyment On Food and Cooking pioneered the translation of technical food science into cook friendly kitchen science and helped birth the inventive culinary movement known as molecular gastronomy Though other books have been written about kitchen science On Food and Cooking remains unmatched in the accuracy clarity and thoroughness of its explanations and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques Among the major themes addressed throughout the new edition are Traditional and modern methods of food production and their influences on food quality The great diversity of methods by which people in different places and times have prepared the same ingredients Tips for selecting the best ingredients and preparing them successfully The particular substances that give foods their flavors and that give us pleasure Our evolving knowledge of the health benefits and risks of foods On Food

and Cooking is an invaluable and monumental compendium of basic information about ingredients cooking methods and the pleasures of eating It will delight and fascinate anyone who has ever cooked savored or wondered about food Cold Storage and Ice Trades Review ,1922

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Modern Meat Introduction

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