

Woodhead Publishing in Food Science and Technology

Meat processing

Improving quality

Edited by Joseph Kerry, John Kerry and David Ledward

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Meat Processing Improving Quality

**Tse-Chao Hua, Bao-Lin Liu, Haimei
Zhang**



Meat Processing Improving Quality:

Meat Processing Joseph P. Kerry, John F. Kerry, David Ledward, 2002-09-06 Annotation CONTENTS Defining meat quality Part 1 Analysing meat quality Factors affecting the quality of raw meat Nutritional quality of meat Lipid derived flavours in meat products Modelling colour stability in meat Fat content of meat and meat products Part 2 Measuring quality Quality indicators for raw meat Sensory analysis of meat On line monitoring of meat quality Microbiological hazard identification in the meat industry Part 3 New techniques for improving quality Modelling beef cattle production to improve quality New developments in decontaminating raw meat Automated meat processing New developments in the chilling and freezing of meat High pressure processing of meat Processing and quality control of restructured meat Quality control of fermented meat products Quality control of low fat meat products New techniques for analysing raw meat Meat packaging

Meat processing Joseph Kerry, John Kerry, David Ledward, 2002 **Meat Refrigeration** S.J. James, C. James, 2002-05-06 The chilling and freezing of meat remains an essential way of extending shelf life and maintaining quality Based on the work of the internationally renowned Food Refrigeration and Process Engineering Research Centre FRPERC Meat Refrigeration provides an authoritative guide both to the impact of refrigeration on meat and best practices in using it to maximize meat quality for the consumer Topics include microbiology of refrigerated meat and its influence on shelf life drip production weight loss and the effect of refrigeration on color and texture The authors discuss primary chilling freezing thawing and tempering transport storage retail display and consumer handling In addition the book looks at aspects of process control including chapters on such issues as temperature measurement and the design and optimal use of refrigeration systems

Poultry Meat Processing and Quality G Mead, 2004-06-01 Poultry products are universally popular and in recent years the consumption of poultry meat has risen dramatically To ensure the continued growth and competitiveness of this industry it is essential that poultry meat quality and safety are maintained during production and processing This important collection provides an authoritative review of the key issues affecting poultry meat quality in production and processing The book begins by establishing consumer requirements for meat quality before examining the influence of breeding and husbandry and techniques for stunning and slaughter of poultry Chapters 5 and 6 look at primary and secondary processing and Chapters 7 8 and 9 discuss packaging refrigeration and other preservation techniques There are also chapters on microbial hazards and chemical residues in poultry Quality management issues are reviewed in the final group of chapters including shelf life and spoilage measuring quality parameters and ways of maintaining safety and maximising quality Poultry meat processing and quality is an essential reference book for technical managers in the Poultry Industry and anyone engaged in teaching or research on poultry meat production An essential reference for the entire poultry meat industry Reviews the key issues affecting poultry meat quality in production and processing Extensive analysis of poultry meat safety issues

Improving the Sensory and Nutritional Quality of Fresh Meat Joseph Kerry, 2009-01-22 Understanding of the scientific

basis of quality attributes in meat is becoming more advanced providing more effective approaches to the control of meat eating and technological quality This important collection reviews essential knowledge of the mechanisms underlying quality characteristics and methods to improve meat sensory and nutritional quality Part one analyses the scientific basis of meat quality attributes such as texture and tenderness colour water holding capacity and flavour development Chapters on the nutritional quality of meat and meat sensory evaluation complete the section Part two discusses significant insights into the biology of meat quality obtained from genomic and proteomic perspectives with chapters focussing on different types of meat Parts three and four then review production and processing strategies to optimise meat quality considering aspects such as production practices and meat nutritional quality dietary antioxidants and antimicrobials carcass interventions chilling and freezing and packaging Methods of meat grading and quality analysis are also included With its distinguished editors and international team of contributors Improving the sensory and nutritional quality of fresh meat is a standard reference for those industrialists and academics interested in optimising meat quality Reviews methods to improve meat sensory and nutritional quality considering the effects of different production practices such as chilling freezing and packaging Analyses the scientific basis of meat quality attributes covering texture tenderness colour and water holding capacity Examines production and processing strategies to optimise meat quality including the current state of development and future potential

Handbook of Meat Processing Fidel Toldrá, 2010-04-20 This handbook comprehensively presents the current status of the manufacturing of the most important meat products Editor and renowned meat expert Fidel Toldrá 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

Meat Processing Joseph P. Kerry, John F.

Kerry, David Ledward, 2002-09-06 Meat is both a major food in its own right and a staple ingredient in many food products. With its distinguished editors and an international team of contributors, Meat processing reviews research on what defines and determines meat quality and how it can be maintained or improved during processing. Part one considers the various aspects of meat quality. There are chapters on what determines the quality of raw meat, changing views of the nutritional quality of meat and the factors determining such quality attributes as colour and flavour. Part two discusses how these aspects of quality are measured, beginning with the identification of appropriate quality indicators. It also includes chapters on both sensory analysis and instrumental methods, including on-line monitoring and microbiological analysis. Part three reviews the range of processing techniques that have been deployed at various stages in the supply chain. Chapters include the use of modelling techniques to improve quality and productivity in beef cattle production, new decontamination techniques after slaughter, automation of carcass processing, high pressure processing of meat, developments in modified atmosphere packaging and chilling and freezing. There are also chapters on particular products such as restructured meat and fermented meat products. With its detailed and comprehensive coverage of what defines and determines meat quality, Meat processing is a standard reference for all those involved in the meat industry and meat research. Reviews research on what defines and determines meat quality and how it can be measured, maintained and improved during processing. Examines the range of processing techniques that have been deployed at various stages in the supply chain. Comprehensively outlines the new decontamination techniques after slaughter and automation of carcass processing.

Postharvest Biology and Technology of Tropical and Subtropical Fruits Elhadi M. Yahia, 2011-06-30 While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as lychee, longan, carambola and mangosteen are now also entering the market. Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further. Tropical and subtropical fruits are particularly vulnerable to postharvest losses and are also transported long distances for sale. Therefore, maximising their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are processed further into purees, juices and other value-added products, so quality optimization of processed products is also important. The books cover current state of the art and emerging post-harvest and processing technologies. Volume 1 contains chapters on particular production stages and issues, whereas Volumes 2, 3 and 4 contain chapters focused on particular fruit. Chapters in Volume 3 of this important collection review factors affecting the quality of different tropical and subtropical fruits, concentrating on postharvest biology and technology. Important issues relevant to each specific product are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality, quality maintenance, postharvest pests and diseases, and value-added processed products among other topics. Along with the other volumes in the collection, Volume 3 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area.

Covers current state of the art and emerging post harvest and processing technologies Important issues relevant to each particular fruit are discussed such as postharvest physiology preharvest factors affecting postharvest quality and pests and diseases

Alcoholic Beverages John Piggott, 2011-11-24 Sensory evaluation methods are extensively used in the wine beer and distilled spirits industries for product development and quality control while consumer research methods also offer useful insights as the product is being developed This book introduces sensory evaluation and consumer research methods and provides a detailed analysis of their applications to a variety of different alcoholic beverages Chapters in part one look at the principles of sensory evaluation and how these can be applied to alcoholic beverages covering topics such as shelf life evaluation and gas chromatography olfactometry Part two concentrates on fermented beverages such as beer and wine while distilled products including brandies whiskies and many others are discussed in part three Finally part four examines how consumer research methods can be employed in product development in the alcoholic beverage industry With its distinguished editor and international team of contributors Alcoholic beverages is an invaluable reference for those in the brewing winemaking and distilling industries responsible for product development and quality control as well as for consultants in sensory and consumer science and academic researchers in the field Comprehensively analyses the application of sensory evaluation and consumer research methods in the alcoholic beverage industry Considers shelf life evaluation product development and gas chromatography Chapters examine beer wine and distilled products and the application of consumer research in their production

Case Studies in Food Safety and Authenticity Jeffrey Hoorfar, 2012-06-25 The identification and control of food contaminants rely on careful investigation and implementation of appropriate management strategies Using a wide range of real life examples Case studies in food safety and authenticity provides a vital insight into the practical application of strategies for control and prevention Part one provides examples of recent outbreak investigations from a wide range of experts around the world including lessons learnt before part two goes on to explore examples of how the source was traced and the implications for the food chain Methods of crisis management are the focus of part three whilst part four provides studies of farm level interventions and the tracking of contaminants before they enter the food chain Part five is focussed on safe food production and considers the challenges of regulatory testing and certification hygiene control and predictive microbiology The book concludes in part six with an examination of issues related to food adulteration and authenticity With its distinguished editor and international team of expert contributors Case studies in food safety and authenticity is a key reference work for those involved in food production including quality control laboratory and risk managers food engineers and anyone involved in researching and teaching food safety Delivers a vital insight into the practical application of strategies for control and prevention of food contaminants Provides detailed examples of recent outbreak investigations from a wide range of international experts discussing how the source was traced and the implications for the food chain Chapters discuss methods of crisis management farm level interventions safe food production

and the challenges of regulatory testing and certification

Protective Cultures, Antimicrobial Metabolites and Bacteriophages for Food and Beverage Biopreservation C. Lacroix, 2010-11-29 Consumers favour foods with fewer synthetic additives but products must also be safe to eat and have a sufficiently long shelf life Biopreservation the use of a product's natural microflora and its antibacterial products for protection against pathogens and spoilage is a method of growing interest for the safe production of high quality minimally processed foods This book provides an essential overview of key topics in this area Initial chapters review central aspects in food biopreservation including the identification of new protective cultures and antimicrobial culture components existing commercial fermentates including nisin and natamycin and the potential of novel fermentates and bacteriophages to improve food safety Part II concentrates on the use of protective cultures bacteriocins and bacteriophages to control the carriage of pathogenic microorganisms in food animals and to modulate human gut microflora Chapters in the final section of the book review biopreservation of different types of foods including milk and dairy products fermented meats fresh seafood and fruit A review of active packaging for food biopreservation completes the volume Edited by a leading expert Protective cultures antimicrobial metabolites and bacteriophages for food and beverage biopreservation is a fundamental reference for researchers and food industry professionals working to ensure the safety of the food supply Reviews the central aspects in food biopreservation including the identification of new protective cultures and antimicrobial culture components Examines the use of protective cultures bacteriocins and bacteriophages to control the carriage of pathogenic microorganisms Provides an overview of the biopreservation of different types of foods including milk and dairy products fermented meats fresh seafood and fruit

Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals Nissim Garti, D. Julian McClements, 2012-10-19 Improved technologies for the encapsulation protection release and enhanced bioavailability of food ingredients and nutraceutical components are vital to the development of future foods Encapsulation technologies and delivery systems for food ingredients and nutraceuticals provides a comprehensive guide to current and emerging techniques Part one provides an overview of key requirements for food ingredient and nutraceutical delivery systems discussing challenges in system development and analysis of interaction with the human gastrointestinal tract Processing technologies for encapsulation and delivery systems are the focus of part two Spray drying cooling and chilling are reviewed alongside coextrusion fluid bed microencapsulation microencapsulation methods based on biopolymer phase separation and gelation phenomena in aqueous media Part three goes on to investigate physicochemical approaches to the production of encapsulation and delivery systems including the use of micelles and microemulsions polymeric amphiphiles liposomes colloidal emulsions organogels and hydrogels Finally part four reviews characterization and applications of delivery systems providing industry perspectives on flavour fish oil iron micronutrient and probiotic delivery systems With its distinguished editors and international team of expert contributors Encapsulation technologies and delivery systems for food ingredients

and nutraceuticals is an authoritative guide for both industry and academic researchers interested in encapsulation and controlled release systems Provides a comprehensive guide to current and emerging techniques in encapsulation technologies and delivery systems Chapters in part one provide an overview of key requirements for food ingredient and nutraceutical delivery systems while part two discusses processing technologies for encapsulation and delivery systems Later sections investigate physicochemical approaches to the production of encapsulation and delivery systems and review characterization and applications of delivery systems

Ingredient Interactions Anilkumar G. Gaonkar, Andrew McPherson, 2016-04-19 Understanding interactions among food ingredients is critical to optimizing their performance and achieving optimal quality in food products The ability to identify study and understand these interactions on a molecular level has greatly increased due to recent advances in instrumentation and machine based computations Leveraging this knowledge

Delivering Performance in Food Supply Chains Carlos Mena, Graham Stevens, 2010-01-28 Food and drink supply chains are complex continually changing systems involving many participants They present stakeholders across the food and drinks industries with considerable challenges Delivering performance in food supply chains offers expert perspectives to help practitioners and academics to improve their supply chain operations The Editors have identified six key challenges in managing food and drinks supply chains Each section of the book focuses on one of these important issues The first chapters consider the fundamental role of relationship management in supply chains The next section discusses another significant issue aligning supply and demand Part three considers five different approaches to effective and efficient process management while quality and safety management an issue food companies need to take very seriously is subject of the next section Parts five and six review issues which are currently driving change in food supply chains the effective use of new technologies and the desire to deliver food sustainably and responsibly With expert contributions from leaders in their fields Delivering performance in food supply chains will help practitioners and academics to understand different approaches in supply chain management explore alternative methods and develop more effective systems Considers the fundamental role of relationship management in supply chains including an overview of performance measurement in the management of food supply chains Discusses the alignment of supply and demand in food supply chains and reviews sales and operations planning and marketing strategies for competitive advantage in the food industry Provides an overview of the effective use of new technologies and those that will be used in the future to deliver food sustainably and reliably

Emerging Food

Packaging Technologies Kit L Yam, Dong Sun Lee, 2012-03-15 The successful employment of food packaging can greatly improve product safety and quality making the area a key concern to the food processing industry Emerging food packaging technologies reviews advances in packaging materials the design and implementation of smart packaging techniques and developments in response to growing concerns about packaging sustainability Part one of Emerging food packaging technologies focuses on developments in active packaging reviewing controlled release packaging active antimicrobials and

nanocomposites in packaging and edible chitosan coatings Part two goes on to consider intelligent packaging and how advances in the consumer packaging interface can improve food safety and quality Developments in packaging material are analysed in part three with nanocomposites emerging coating technologies light protective and non thermal process packaging discussed alongside a consideration of the safety of plastics as food packaging materials Finally part four explores the use of eco design life cycle assessment and the utilisation of bio based polymers in the production of smarter environmentally compatible packaging With its distinguished editors and international team of expert contributors Emerging food packaging technologies is an indispensable reference work for all those responsible for the design production and use of food and beverage packaging as well as a key source for researchers in this area Reviews advances in packaging materials the design and implementation of smart packaging techniques and developments in response to growing concerns about packaging sustainability Considers intelligent packaging and how advances in the consumer packaging interface can improve food safety and quality Examines developments in packaging materials nanocomposites emerging coating technologies light protective and non thermal process packaging and the safety of plastics as food packaging materials *Freeze-Drying of Pharmaceutical and Food Products* Tse-Chao Hua,Bao-Lin Liu,Haimei Zhang,2010-07-30 Freeze drying is an important preservation technique for heat sensitive pharmaceuticals and foods Products are first frozen then dried in a vacuum at low temperature by sublimation and desorption rather than by the application of heat The resulting items can be stored at room temperature for long periods This informative text addresses both principles and practice in this area The first chapter introduces freeze drying The authors then review the fundamentals of the technique heat mass transfer analyses modelling of the drying process and the equipment employed Further chapters focus on freeze drying of food freeze drying of pharmaceuticals and the protective agents and additives applied The final chapter covers the important subjects of disinfection sterilization and process validation Freeze drying of pharmaceutical and food products is an essential reference for food pharmaceutical and refrigeration engineers and scientists with an interest in preservation techniques It will also be of use to students in these fields Addresses the principles and practices used in this important preservation technique Explains the fundamentals of heat mass transfer analysis modelling and the equipment used Discusses the importance of disinfection sterilization and process validation *Infectious Disease in Aquaculture* B Austin,2012-04-25 With an ever increasing demand for seafood that cannot be met by capture fisheries alone growing pressure is being placed on aquaculture production However infectious diseases are a major constraint Infectious disease in aquaculture prevention and control brings together a wealth of recent research on this problem and its effective management Part one considers the innate and adaptive immune responses seen in fish and shellfish together with the implications of these responses for disease control The specific immune response of molluscs and crustaceans is considered in depth along with the role of stress in resistance to infection Advances in disease diagnostics veterinary drugs and vaccines are discussed in part two with quality

assurance the use and effects of antibiotics and anti parasitic drugs in aquaculture and developments in vaccination against fish are explored Part three focuses on the development of specific pathogen free populations and novel approaches for disease control Specific pathogen free shrimp stocks developments in genomics and the use of bacteria and bacteriophages as biological agents for disease control are explored before the management and use of natural antimicrobial compounds With its distinguished editor and expert team of contributors Infectious disease in aquaculture prevention and control provides managers of aquaculture facilities and scientists working on disease in aquaculture with a comprehensive and systematic overview of essential research in the prevention and control of infectious disease Collates a wealth of recent research on infectious disease and its effective management in aquaculture production Considers the innate and adaptive immune responses seen in fish and shellfish and the implications for disease control Discusses advances in disease diagnostics veterinary drugs and vaccines

Encyclopedia of Meat Sciences Carrick Devine, M. Dikeman, 2014-07-22 The Encyclopedia of Meat Sciences Second Edition Three Volume Set prepared by an international team of experts is a reference work that covers all important aspects of meat science from stable to table Its topics range from muscle physiology biochemistry including post mortem biochemistry and processing procedures to the processes of tenderization and flavor development various processed meat products animal production microbiology and food safety and carcass composition It also considers animal welfare animal genetics genomics consumer issues ethnic meat products nutrition the history of each species cooking procedures human health and nutrition and waste management Fully up to date this important reference work provides an invaluable source of information for both researchers and professional food scientists It appeals to all those wanting a one stop guide to the meat sciences More than 200 articles covering all areas of meat sciences Substantially revised and updated since the previous edition was published in 2004 Full color throughout

Achieving sustainable production of poultry meat Volume 1 Steven C. Ricke, 2017-01-01 To meet growing demand the FAO has estimated that world poultry production needs to grow by 2 3% per year to 2030 Much of the increase in output already achieved has been as a result of improvements in commercial breeds combined with rearing in more intensive production systems However more intensive systems and complex supply chains have increased the risk of rapid transmission of animal diseases and zoonoses Consumer expectations of sensory and nutritional quality have never been higher At the same time consumers are more concerned about the environmental impact of poultry production as well as animal welfare Drawing on an international range of expertise this book reviews research on safety quality and sustainability issues in poultry production Part 1 discusses risks from pathogens detection and safety management on farms and in slaughterhouse operations Part 2 looks at ways of enhancing the flavour colour texture and nutritional quality of poultry meat Finally the book reviews the environmental impact of poultry production

Achieving sustainable production of poultry meat Volume 1 Safety quality and sustainability will be a standard reference for poultry and food scientists in universities government and other research

centres and companies involved in poultry production It is accompanied by two further volumes which review poultry breeding nutrition health and welfare *Achieving sustainable production of poultry meat Volume 1* Prof. Steven C. Ricke, 2016-12-31 Reviews latest research on zoonoses affecting poultry meat such as Salmonella and Campylobacter as well as methods for their control on the poultry farm and in the slaughterhouse Summarises advances in understanding and optimising poultry quality traits such as flavour colour tenderness shelf life and nutritional quality Discusses developments in measuring and reducing the environmental impact of poultry production

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