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Quality Attributes of Muscle Foods

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Quality Attributes Of Muscle Foods

**Burdette C. Breidenstein, Donald M.
Kinsman, Anthony W. Kotula**



Quality Attributes Of Muscle Foods:

Quality Attributes of Muscle Foods Youling L. Xiong, Chi-Tang Ho, Fereidoon Shahidi, 2012-12-06 A major challenge for the meat and seafood industries continues to be that of producing high quality wholesome products. Consumers demand for reduced fat, low fat and fat free meats, red meat, poultry and seafood with acceptable flavor, texture and other sensory characteristics or those similar to typical traditional high fat meats has imparted further urgency to rising to this challenge. Consequently, meat scientists strive to develop different antemortem strategies as well as to improve on existing postmortem processing technologies in order to meet this consumer demand. While the microbiological quality of meat, meat products and seafoods is important from a food safety standpoint, it is the physicochemical attributes and the interactions of the various chemical components of muscle and ingredients which directly influence the product palatability and consumer acceptability. Virtually every step in production and processing including animal dietary regime, antemortem stress conditions, postmortem handling, product formulation, temperature of processing, packaging and storage affects the quality attributes of muscle foods.

Quality Attributes of Muscle Foods Youling L. Xiong, Chi-Tang Ho, Fereidoon Shahidi, 1999-06-30 A major challenge for the meat and seafood industries continues to be that of producing high quality wholesome products. Consumers demand for reduced fat, low fat and fat free meats, red meat, poultry and seafood with acceptable flavor, texture and other sensory characteristics or those similar to typical traditional high fat meats has imparted further urgency to rising to this challenge. Consequently, meat scientists strive to develop different antemortem strategies as well as to improve on existing postmortem processing technologies in order to meet this consumer demand. While the microbiological quality of meat, meat products and seafoods is important from a food safety standpoint, it is the physicochemical attributes and the interactions of the various chemical components of muscle and ingredients which directly influence the product palatability and consumer acceptability. Virtually every step in production and processing including animal dietary regime, antemortem stress conditions, postmortem handling, product formulation, temperature of processing, packaging and storage affects the quality attributes of muscle foods.

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

Handbook of Meat, Poultry and Seafood Quality Leo M. L. Nollet, Terri Boylston, Feng Chen, Patti C. Coggins, Maria Beatriz Gloria, Grethe Hyldig, Chris R. Kerth, Lisa H. McKee, Y. H. Hui, 2008-02-28 The Handbook of Meat Poultry and Seafood Quality commences with a discussion of basic scientific factors responsible for the quality of fresh frozen and processed muscle foods especially sensory attributes and flavors Following sections discuss factors affecting the quality of beef pork poultry and seafood Under each muscle food some or all of the following factors affecting the quality are discussed additives aroma color contaminants flavors microbiology moisture mouthfeel nutrition packaging safety sensory attributes shelf life stability tainting texture water activity Editor Leo Nollet heads a stellar editorial team and leads an international collection of over 60 expert contributors from government industry and academia in covering the key factors affecting the quality of beef pork poultry and fish and presenting them in a single source

Computer Vision Technology for Food Quality Evaluation Da-Wen Sun, 2016-04-07 Computer Vision Technology for Food Quality Evaluation Second Edition continues to be a valuable resource to engineers researchers and technologists in research and development as well as a complete reference to students interested in this rapidly expanding field This new edition highlights the most recent developments in imaging processing and analysis techniques and methodology captures cutting edge developments in computer vision technology and pinpoints future trends in research and development for food quality and safety evaluation and control It is a unique reference that provides a deep understanding of the issues of data acquisition and image analysis and offers techniques to solve problems and further develop efficient methods for food quality assessment Thoroughly explains what computer vision technology is what it can do and how to apply it for food quality evaluation Includes a wide variety of computer vision techniques and applications to evaluate a wide variety of foods Describes the pros and cons of different techniques for quality evaluation

Encyclopedia of Food Chemistry ,2018-11-22 Encyclopedia of Food Chemistry Three Volume Set is the ideal primer for food scientists researchers students and young professionals who want to acquaint themselves with food chemistry Well organized clearly written and abundantly referenced the book provides a foundation for readers to understand the principles concepts and techniques used in food chemistry applications Articles are written by international experts and cover a wide range of topics including food chemistry food components and their interactions properties flavor aroma texture the structure of food functional foods processing storage nanoparticles for food use antioxidants the Maillard and Strecker reactions process derived contaminants and the detection of economically motivated food adulteration The encyclopedia will provide readers with an introduction to specific topics within the wider context of food chemistry as well as helping them identify the links between the various sub topics Offers readers a comprehensive understanding of food chemistry and the various connections between the sub topics Provides an authoritative introduction

for non specialists and readers from undergraduate levels and upwards Meticulously organized with articles structured logically based on the various elements of food chemistry *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 Muscle Foods Analysis* Leo M.L. Nollet,Fidel Toldra,2008-11-10 In today s nutrition conscious society there is a growing awareness among meat scientists and consumers about the importance of the essential amino acids vitamins and minerals found in muscle foods *Handbook of Muscle Foods Analysis* provides a comprehensive overview and description of the analytical techniques and application methodologies for t *Proteins in Food Processing* Rickey Y. Yada,2017-11-13 *Proteins in Food Processing* Second Edition reviews how proteins may be used to enhance the nutritional textural and other qualities of food products After two introductory chapters the book discusses sources of proteins examining the caseins whey muscle and soy proteins and proteins from oil producing plants cereals and seaweed Part Two illustrates the analysis and modification of proteins with chapters on testing protein functionality modeling protein behavior extracting and purifying proteins and reducing their allergenicity A final group of chapters delves into the functional value of proteins and how they are used as additives in foods Completely revised and updated with new developments on all food protein analysis and applications such as alternative proteins sources proteins as emulsifiers proteins in nanotechnology and egg proteins Reviews the wide range of protein sources available Examines ways of modifying protein sources Discusses the use of proteins to enhance the nutritional textural and other qualities of food products *Spectroscopic Methods in Food Analysis* Adriana S. Franca,Leo M.L.

Nollet,2017-12-14 Given the inherent complexity of food products most instrumental techniques employed for quality and authenticity evaluation e g chromatographic methods are time demanding expensive and involve a considerable amount of manual labor Therefore there has been an increasing interest in simpler faster and reliable analytical methods for assessing food quality attributes Spectroscopic Methods in Food Analysis presents the basic concepts of spectroscopic methods together with a discussion on the most important applications in food analysis The determination of product quality and authenticity and the detection of adulteration are major issues in the food industry causing concern among consumers and special attention among food manufacturers As such this book explains why spectroscopic methods have been extensively employed to the analysis of food products as they often require minimal or no sample preparation provide rapid and on line analysis and have the potential to run multiple tests on a single sample i e non destructive This book consists of concepts related to food quality and authenticity that are quite broad given the different demands of the manufacturer the consumer the surveillance and the legislative bodies that ultimately provide healthy and safe products *Quality Attributes and their Measurement in Meat, Poultry and Fish Products*

A. M. Pearson,2013-11-09 The theme for this volume was chosen because no previous book has discussed the quality attributes of meat poultry and fish and the methods that can be utilized for their measurement The topics are not only timely but of great importance Chapter I provides an introduction to the topic and presents a brief overview of the subject to be discussed The next two chapters review information on the importance of color and some color problems in muscle foods and explains the basis of color vision and perception of color before describing the methods that may be used for its measurement The following chapter discusses water binding and juiciness and their importance while Chapter 5 provides the first intensive modern review on measurement of juiciness that has been published to the knowledge of the author and editors Chapter 6 reviews the physiology and psychology of flavor and aroma which serves as a background for further discussion on the flavor and aroma of foods The next chapter discusses the chemistry of flavor and aroma in muscle foods while measurement of flavor and aroma are covered in Chapter 8 Chapter 9 reviews the species specific meat flavors and aromas Chapter 10 reviews some flavor and aroma problems in muscle foods and their measurement **Handbook of Food Preservation**

Mohammad Shafiur Rahman,2020-06-10 The processing of food is no longer simple or straightforward but is now a highly inter disciplinary science A number of new techniques have developed to extend shelf life minimize risk protect the environment and improve functional sensory and nutritional properties Since 1999 when the first edition of this book was published it has facilitated readers understanding of the methods technology and science involved in the manipulation of conventional and newer sophisticated food preservation methods The Third Edition of the Handbook of Food Preservation provides a basic background in postharvest technology for foods of plant and animal origin presenting preservation technology of minimally processed foods and hurdle technology or combined methods of preservation Each chapter compiles the mode of food preservation basic terminologies and sequential steps of treatments

including types of equipment required In addition chapters present how preservation method affects the products reaction kinetics and selected prediction models related to food stability what conditions need be applied for best quality and safety and applications of these preservation methods in different food products This book emphasizes practical cost effective and safe strategies for implementing preservation techniques for wide varieties of food products Features Includes extensive overview on the postharvest handling and treatments for foods of plants and animal origin Describes comprehensive preservation methods using chemicals and microbes such as fermentation antimicrobials antioxidants pH lowering and nitrite Explains comprehensive preservation by controlling of water structure and atmosphere such as water activity glass transition state diagram drying smoking edible coating encapsulation and controlled release Describes preservation methods using conventional heat and other forms of energy such as microwave ultrasound ohmic heating light irradiation pulsed electric field high pressure and magnetic field Revised updated and expanded with 18 new chapters the Handbook of Food Preservation Third Edition remains the definitive resource on food preservation and is useful for practicing industrial and academic food scientists technologists and engineers [Encyclopedia of Animal Science \(Print\)](#) Wilson G. Pond,2004-11-16 PRINT ONLINE PRICING OPTIONS AVAILABLE UPON REQUEST AT [e reference taylorandfrancis.com](#)

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 [Poultry Quality Evaluation](#) Massimiliano Petracci,Cecile Berri,2017-08-01 Poultry Quality Evaluation Quality Attributes and Consumer Values provides a new reference source that covers these aspects with the same scientific authority as texts on traditional poultry meat quality values The book s first section explores new developments in our understanding of how muscle structure affects the eating qualities of cooked meat The second section highlights new techniques for measuring predicting and producing poultry meat quality and how these new techniques help us minimize variability in eating quality and or maximize value The final section identifies the current qualities of consumer and public perceptions including what is sustainable ethical desirable and healthy in poultry production and consumption Brings together top researchers in the field to provide a comprehensive overview of the new elements of poultry quality evaluation Provides a comprehensive reference source on poultry with the same scientific authority as texts on more broad traditional meat quality values Contains contributions from editors who are very well known and highly respected in the field

Food Oxidants and Antioxidants Grzegorz Bartosz,2013-06-21 Food antioxidants are of primary importance for the preservation of food quality during processing and storage However the status of food depends on a balance of antioxidants and prooxidants occurring in food Food Oxidants and Antioxidants Chemical Biological and Functional Properties provides a single volume reference on the effects of natur [Antioxidants in Muscle Foods](#) Eric A.

Decker, Cameron Faustman, Clemente J. Lopez-Bote, 2000-02-14 A complete guide to the use of dietary antioxidants in muscle food products Advances in food and animal science have given rise to a variety of nutritional strategies for improving the quality of muscle food products from livestock to fish Antioxidants in Muscle Foods describes a new methodology in this emerging field which involves the use of dietary antioxidants to improve meat quality while avoiding exogenous food additives or packaging procedures Through expert contributions by leading scientists from around the globe this important book answers questions about the science and technology benefits and concerns associated with antioxidant supplementation in muscle foods Photographs illustrations charts and tables accompany in depth discussions on Oxidative processes in muscle foods Dietary strategies for improving the oxidative stability of muscle foods The beneficial impact of vitamin E supplementation on meat quality Economic and safety implications of nutritionally modified meat Food industry applications involving meat poultry and seafood Animal nutrition and muscle biochemistry New areas where nutritional strategies can improve meat quality Meat Quality Analysis Ashim Kumar Biswas, Prabhat Mandal, 2019-08-21 Meat Quality Analysis Advanced Evaluation Methods Techniques and Technologies takes a modern approach to identify a compositional and nutritional analysis of meat and meat products post mortem aging methods proteome analysis for optimization of the aging process lipid profiles including lipid mediated oxidations meat authentication and traceability strategies and detection techniques of potential food borne pathogens pesticide and drug residues including antimicrobial growth promoters food preservatives and additives and sensory evaluation techniques This practical reference will be extremely useful to researchers and scientists working in the meat industry but will also be valuable to students entering fields of meat science quality and safety Presents focused detection techniques for reducing or eliminating foodborne pathogens from meat Includes strategies and methods on how to better understand meat authenticity and traceability including meat speciation Provides tables figures and illustrations to facilitate a better understanding of techniques and methods 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 *Improving poultry meat quality* Prof Massimiliano Petracci, Dr Mario Estévez, 2022-12-06 Considers the impact of dietary background and availability of key nutrients and micronutrients on poultry meat quality Reviews the key quality defects associated with poultry muscle development including dorsal cranial myopathy DCM pale soft exudative PSE and intramuscular connective tissue ICMT Provides a detailed assessment of the individual quality traits consumer expectations are driven by colour texture and flavour

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