

QUALITY ATTRIBUTES AND THEIR MEASUREMENT IN MEAT, POULTRY AND FISH PRODUCTS

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Quality Attributes And Their Measurement In Meat Poultry And Fish Products

Donald D. Bell, William D. Weaver



Quality Attributes And Their Measurement In Meat Poultry And Fish Products:

Quality Attributes and Their Measurement in Meat, Poultry and Fish Products A. M. Pearson, 2014-09-01

Quality Attributes and Their Measurement in Meat, Poultry and Fish Products A.M. Pearson, T.R.

Dutson, 1995-12-31 Non fiction history programming has flourished on British and other national televisions This interdisciplinary study of history programming identifies and examines different genres employed by producers and tracks the programmes commissioning production marketing and distribution histories With comparative references to other European nations and North America this study focuses on British history programming over the last two decades and analyses the relationship between the academy and media professionals It outlines and discusses often competing discourses about how to do history and the underlying assumptions about who make up the audiences for history programmes Recent changes in the media landscape are included which have affected to a great degree how history in general and whose history in particular appears onscreen and on the internet Through a number of case studies using material from interviews by the authors with academic and media professionals the role of the professional historian and producer directors as mediators of historical material and interpretations is analysed as well as their forms and style of presentation and narration 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 *Production and Processing of Healthy Meat, Poultry and Fish Products* A.M. Pearson, T.R. Dutson, 1997-07-31 The central theme for this volume was chosen since consumers have great interest in purchasing low fat low salt and reduced cholesterol meat poultry and fish products As in past volumes experts in the field have been chosen to write chapters with emphasis on their breadth of knowledge in each specific area Efforts were also made to obtain authors from different countries in order to give the book a worldwide perspective Chapter I stresses the nutritional and sensory properties that meat poultry and fish products make to healthful diets and discusses consumer concerns about these

products Chapter 2 covers dietary recommendations in major consumer nations along with data from food composition tables and the dietary contributions of meat poultry and fish to meeting dietary needs Chapter 3 discusses the labeling of low and reduced fat salt products which although written mainly from the US viewpoint may serve as a model for labeling in other countries Chapter 4 reviews the rationale for reducing fat energy levels in muscle foods problems encountered in their production and how these may be solved Chapter 5 discusses the scientific basis for reducing the salt sodium content in food products and the health benefits derived from lowering salt intake Methods of reducing the cholesterol content of these animal products is reviewed in Chapter 6

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

HACCP in Meat, Poultry, and Fish Processing A. M. Pearson, T. R. Dutson, 2012-12-06 The HACCP hazard analysis critical control point concept for food products was an outgrowth of the US space program with the demand for a safe food supply for manned space flights by the National Aeronautics and Space Administration NASA The original work was carried out by the Pillsbury Company under the direction of Roward E Bauman who as the author of chapter 1 describes the evolution of the HACCP system and its adaptation to foods The second chapter discusses the adoption of HACCP principles and explains how they fit into the USDA and FDA meat poultry and seafood inspection systems The next chapter discusses how HACCP principles can be extended to production of meat poultry and seafoods a most important area involved in producing a safe food supply Chapter 4 deals with the use of HACCP in controlling hazards encountered in slaughtering and distribution of fresh meat and poultry while chapter 5 discusses the problem both spoilage and hazards involved in processing and distribution of meat poultry and seafood products Chapter 6 covers the entire area of fish and seafoods including both fresh and processed products from the standpoints of spoilage and hazards

Commercial Chicken Meat and Egg Production Donald D. Bell, William D. Weaver, 2012-12-06 Commercial Chicken Meat and Egg Production is the 5th edition of a highly successful book first authored by Dr Mack O North in 1972 updated in 1978 and 1984 The 4th edition was co authored with Donald D Bell in 1990

The book has achieved international success as a reference for students and commercial poultry and egg producers in every major poultry producing country in the world. The 5th edition is essential reading for students preparing to enter the poultry industry for owners and managers of existing poultry companies and for scientists who need a major source of scientifically based material on poultry management. In earlier editions the authors emphasized the chicken and its management. The 5th edition with the emphasis shifted to the commercial business of managing poultry contains over 75% new material. The contributions of 14 new authors make this new edition the most comprehensive such book available. Since extensive references are made to the international aspects of poultry management, all data are presented in both the Imperial and Metric form. Over 300 tables and 250 photos and figures support 62 chapters of text. New areas include processing of poultry and eggs with thorough discussions of food safety and further processing. The business of maintaining poultry is discussed in chapters on economics, model production, firms, the use of computers and record keeping. Updated topics include breeders and hatchery operations, broiler and layer flock management, replacement programs and management of replacements, nutrition and flock health. New chapters address flock behavior, ventilation, waste management, egg quality and egg breakage. Other new features include a list of more than 400 references and a Master List of the tables, figures, manufacturers of equipment and supplies, research institutions, books and periodicals, breeders and trade associations. Commercial growers will find the tables of data of particular interest; scientists will be able to utilize the extensive references and to relate their areas of interest to the commercial industry's applications; and students will find that the division of the book into 11 distinct sections with multiple chapters in each will make the text especially useful.

Food Science and Technology Oluwatosin Ademola Ijabadeniyi, 2023-11-06. Food Science and Technology Fundamentals and Innovation presents the aspects of microbiology, chemistry, nutrition and process engineering required for the successful selection, preservation, processing, packaging and distribution of quality food. It is a valuable resource for researchers and students in food science, technology and food industry professionals and entrepreneurs. There are two new chapters in the 2nd Ed: COVID 19 and food supply chain as well as climate smart food science.

The Microbiological Quality of Food Antonio Bevilacqua, Maria Rosaria Corbo, Milena Sinigaglia, 2024-10-25. The Microbiological Quality of Food: Foodborne Spoilers covers the microbiological spoilage of foods with a focus on the spoilers, the foods themselves and the signs of spoilage. The book addresses traditional spoilers: filamentous fungi, spore-forming bacteria, yeasts, SSO in fish as well as some emerging spoilers: *Pseudomonas* now recognized as primary targets. Sections also provide a brief overview of important foods: vegetables, milk and dairy products, meat and fish and addresses safety and economic loss. Details on the signs of spoilage, how to prevent spoilers and methods of detecting spoilage and spoilage microorganisms in foods are also presented. This is an authoritative reference for researchers, scientists and students who need to understand microbial spoilage, the impact of biofilm on the quality and safety of many foods and the implications of biofilm for spoilage and shelf life. Hot topics covered by this book include the possible link

between food spoilage and food safety as a consequence of antibiotic resistance spreading all over the world Presents Definitions taxonomy definition of food spoilage according to the literature and regulatory frameworks Provides Case Studies for some foods and emerging spoilers along with examples of how to prolong the shelf life Includes Calculations worked examples models and practical examples to calculate the shelf life of foods and to design an effective method to inhibit spoilers

Preslaughter handling and slaughter of meat animals Luigi Faucitano, 2023-08-14 Preslaughter handling and slaughter of meat animals is unique because it covers the entire period of preslaughter period and slaughter and its effects on the welfare of multiple species destined for meat production Several chapters describe the current knowledge on all welfare topics from pre transport preparation at the farm to stunning and slaughter and the assessment of animal welfare and stress through physiological behavioural and meat and carcass quality measures Other chapters cover new and important topics such as mobile slaughter and preslaughter handling and slaughter of non traditional meat species This unique and comprehensive work is written by internationally renowned experts and accomplished scientists in the field who are engaged in active research laboratories and who have demonstrated their devotion to animal care and welfare This work will be of interest and relevance to animal scientists academics students animal welfare and industry associations policy makers veterinarians livestock and poultry chain stakeholders and all those involved in and who care about the humane handling of meat species

New Aspects of Meat Quality Peter P. Purslow, 2022-08-23 *New Aspects of Meat Quality* Second Edition continues to be the leading source of scientific information for what constitutes meat quality for consumers marketers and producers in the 21st century The book includes traditional measures of meat quality such as texture water holding color flavor aroma safety microbiology and processing characteristics as well as quality assurance schemes organic free range ethical meat production and the desirability of genetically modified organisms amongst others Users will find comprehensive coverage on developments in our understanding of how muscle structure affects the eating qualities of cooked meat along with techniques for measuring predicting and producing meat quality In addition the book covers how these new techniques help us minimize variability in eating quality and or maximize value The book's final section identifies the current qualities of consumer and public perceptions and what is sustainable ethical desirable and healthy in meat production and consumption Provides the latest research techniques and developments presented by top researchers in the field Covers new aspects of meat quality with the same scientific authority as texts on traditional meat quality value Includes five new chapters that cover the role of proteolysis meat flavor meat bi products and meat and public health

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

Organic Meat Production and Processing Steven C. Ricke, Ellen J. Van Loo, Michael G. Johnson, Corliss A. O'Bryan, 2012-02-08 Organic Meat Production and Processing describes the challenges of production processing and food safety of organic meat The editors and international collection of authors explore the trends in organic meats and how the meat industry is impacted Commencing with chapters on the economics market and regulatory aspects of organic meats coverage then extends to management issues for organically raised and processed meat animals Processing sensory and human health aspects are covered in detail as are the incidences of foodborne pathogens in organic beef swine poultry and other organic meat species The book concludes by describing pre harvest control measures for assuring the safety of organic meats Organic Meat Production and Processing serves as a unique resource for fully understanding the current and potential issues associated with organic meats

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

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

Meat Refrigeration S J James, Bruce James, 2002-04-19 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 Centre FRPERC Meat refrigeration provides an authoritative guide both to the impact of refrigeration on meat and best practice in using it to maximise meat quality for the consumer Part one considers the impact of refrigeration on meat quality There are chapters on the microbiology of refrigerated meat and its influence on shelf life drip production weight loss and the effect of refrigeration on colour and texture Part two looks at best practice in managing the cold chain from carcass to consumer The authors discuss primary chilling freezing thawing and tempering transport storage retail display and consumer handling Part three of the book looks at aspects of process control including chapters on such issues as temperature measurement the design and optimal use of refrigeration systems Both authoritative and practical Meat refrigeration is a standard work for all those wishing to maximise the quality of refrigerated meat The standard work on meat refrigeration Covers both individual quality issues and the management of the cold chain from carcass to consumer

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 examples and helpful diagrams

Seafood Processing Vazhiyil Venugopal, 2005-11-01 With global fish production falling behind demand the aquaculture of selected species has become an effective method to augment fish availability Unlike natural species however cultured fish have limited consumer appeal Value addition techniques can not only help satisfy the rising consumer demand for processed fishery products but also enhance

Improving the Safety of Fresh Meat J Sofos, 2005-07-30 The safety of fresh meat continues to be a major concern for consumers As a result there has been a wealth of research on identifying and controlling hazards at all stages in the supply chain Improving the safety of fresh meat reviews this research and its implications for the meat industry Part one discusses identifying and managing hazards on the farm There are chapters on the prevalence and detection of pathogens chemical and other contaminants A number of chapters discuss ways of controlling such hazards in the farm environment The second part of the book reviews the identification and control of hazards during and after slaughter There are chapters both on contamination risks and how they can best be managed The range of decontamination techniques available to meat processors as well as such areas as

packaging and storage are examined With its distinguished editor and international team of contributors Improving the safety of fresh meat is a standard reference for the meat industry Learn how to identify and control hazards at all stages in the supply chain An authoritative reference on reducing microbial and other hazards in raw and fresh red meat Understand the necessity for effective intervention at each production process *Haccp in the Meat Industry* M. Brown,2000-09-22 The recent outbreaks of E coli and BSE have ensured that the issue of meat safety has never had such a high profile Meanwhile HACCP has become the preferred tool for the management of microbiological safety Against a background of consumer and regulatory pressure the effective implementation of HACCP systems is critical Written by leading experts in the field HACCP in the meat industry provides an authoritative guide to making HACCP systems work effectively This book examines the HACCP in the meat industry across the supply chain from rearing through to primary and secondary processing

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