

Meat Science

The image is a composite graphic. In the background, there is a close-up of a person's face, showing their eye, nose, and mouth, with a soft, out-of-focus effect. Overlaid on this is a hand wearing a bright blue nitrile glove, which is holding a pair of metal tweezers. The tweezers are holding a small, irregular piece of raw, red meat. At the bottom of the image, there is a white, hexagonal-shaped text box with a slight drop shadow, containing black text. The overall shape of the graphic is a light blue, cloud-like or organic form.

...is concerned with the understanding of quality control practices and principles to make high-quality and safe meat products for consumers.

Science Of Meat Meat Products

James Franke Price



Science Of Meat Meat Products:

The Science of Meat and Meat Products American Meat Institute Foundation,1960 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 **Meat and Meat Products: Technology, Chemistry and Microbiology** A. Varnam,Jane P. Sutherland,1995-12-31 Provides integrated and up to date coverage of this important food group *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 *Encyclopedia of Meat Sciences* Carrick Devine,M. Dikeman,2004-08-19 The Encyclopedia of Meat Sciences is an impressive and important body of work Prepared by an international team of experts this reference work covers all important aspects of meat science from stable to table including animal breeding physiology and slaughter meat preparation packaging welfare and food safety to name a few This Encyclopedia further covers important topics such as food microbiology meat in human nutrition biotechnological advances in breeding and many more The Encyclopedia of Meat Sciences is an invaluable resource to practitioners of meat science and students alike Also available online via ScienceDirect featuring extensive browsing searching and internal cross referencing between articles in the work plus dynamic linking to

journal articles and abstract databases making navigation flexible and easy For more information pricing options and availability visit [www info sciencedirect com](http://www.info sciencedirect com) Foreword written by Rt Hon Helen Clark Prime Minister of New Zealand Over 200 articles covering all aspects of meat science Reading lists at the end of each article provide further information into primary literature Various figures and tables illustrating the text and a color plate section in each volume Appeals to students academics researchers and professionals working not only in meat science but also food science veterinary sciences agricultural engineering and livestock management Extensive cross referencing

Meat Products Handbook G
Feiner, 2006-09-29 There has long been a need for a comprehensive one volume reference on the main types of processed meat products and their methods of manufacture Based on over twenty years experience in the industry Meat products handbook is designed to meet that need It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality The first part of the book reviews meat composition and its effect on quality together with the role of additives There are chapters on fat protein and other components in meat changes in meat pre and post slaughter and additives such as phosphates salts hydrocolloids proteins carbohydrates and fillers Part two reviews raw materials additives manufacturing processes and representative recipes from around the world for a range of particular meat products It includes chapters on cooked ham and bacon cooked fresh and raw fermented sausages raw fermented and non fermented salami cured air dried products burgers and patties brawn and meat jelly canned and marinated meat The final part of the book discusses quality and safety issues particularly meat microbiology Meat products handbook is a standard reference for R D quality and production managers in meat processing A one volume reference on processed meat products Combines detailed practical knowledge of processing and ingredients with scientific understanding A standard reference for research development quality and production managers in the meat industry

Principles of Meat Science Elton D. Aberle, 2001

The Science of Meat and Meat Products James Franke Price, 1987

Advances in Meat Processing Technology Alaa El-Din A. Bekhit, 2017-09-29 Meat is a unique biological material with a central importance in nutrition and health *Advances in Meat Processing Technology* merges the expertise of meat scientists and food engineers in a holistic approach toward the processing of meat The meat industry strives to deliver consistent high quality and safe meat products Readers can benefit from knowledge generated by meat science researchers by achieving a greater understanding of the nature of meat and the engineering technology required for meat processing This book comprises 17 full chapters that provide up to date and fundamental information on current topics in meat processing This includes novel technologies such as the application of pulsed electric field meat stretching and shaping ultrasound and high pressure In addition analytical techniques such as Raman spectroscopy and NMR are enabling considerable advancement of knowledge in meat science and in meat processing Written by world renowned experts in their fields this contemporary collective work assembles the state of current knowledge that is of importance to both industry and

academia **Emerging Technologies in Meat Processing** Enda J. Cummins, James G. Lyng, 2016-11-18 Meat is a global product which is traded between regions countries and continents The onus is on producers manufacturers transporters and retailers to ensure that an ever demanding consumer receives a top quality product that is free from contamination With such a dynamic product and market place new innovative ways to process package and assess meat products are being developed With ever increasing competition and tighter cost margins industry has shown willingness to engage in seeking novel innovative ways of processing packaging and assessing meat products while maintaining quality and safety attributes This book provides a comprehensive overview on the application of novel processing techniques It represents a standard reference book on novel processing packaging and assessment methods of meat and meat products It is part of the IFST Advances in Food Science book series **Red Meat Science and Production** Joseph William Holloway, Jianping Wu, 2019-08-06 This book comprehensively describes the biological underpinnings of red meat production discussing the current state of the science in the context of the provision of red meat products perceived by consumers to offer a quality eating experience Covering advances in the science of red meat production it focuses on production system elements that affect product quality The chapters explore the latest developments in the determination of consumer preferences and interpret of these preferences in terms of quality characteristics of red meat investigating the science based orchestration of red meat production to achieve product consistency The book highlights topics such as consumer preferences the biological and production system elements affecting red meat safety and the intrinsic appearance aroma and sensory quality and extrinsic humane animal and environmentally friendly production characteristics of red meat For each characteristic it discusses the underlying biological and biochemical processes and examines means of altering production systems to impact consumer eating experiences The book also features a perspective on creating holistic integrated systems for producing red meats to meet consumers expectations around the globe Written by leading authorities in the area of global red meat production systems it is a comprehensive resource for consumer oriented red meat producers *Meat Science* P. D. Warriss, 2010 Outlining the core principles of the subject this introductory level textbook covers the production of meat its structure and chemical composition meat quality and hygiene and animal welfare handling and slaughter The new edition has been updated to cover significant advances such as the process of conditioning leading to the tenderization of meat and new coverage of the use of molecular genetic techniques to try to select animals for improved meat quality It is an essential text for students and professionals in food science and technology those working in the meat industry meat inspectors and vets New larger format in two colors throughout Fully revised and updated including new coverage of genomics Carefully selected references and titles for further reading **Lawrie's Meat Science** Fidel Toldra, 2017-04-29 Lawrie s Meat Science Eighth Edition provides a timely and thorough update to this key reference work documenting significant advances in the meat industry including storage and preservation of meat the eating quality of meat and meat safety The book

examines the growth and development of meat animals from the conversion of muscle to meat and eventual point of consumption This updated volume has been expanded to include chapters examining such areas as packaging and storage meat tenderness and meat safety Furthermore central issues such as the effects of meat on health and the nutritional value of meat are analyzed Broadly split into four sections the book opens with the fundamentals behind the growth of meat animals The second section covers the storage and spoilage of meat products with the third section exploring the eating quality of meat from flavor to color The final section reviews meat safety authenticity and the effect of meat on health Encompasses the recognized gold standard reference for the meat industry Brings together leading experts in each area providing a complete overview of the meat sciences Includes all the latest advances bringing this new edition completely up to date including developments in meat quality safety and storage

Handbook of Meat and Meat Processing, Second Edition Y. H. Hui, 2012-01-11 Retitled to reflect expansion of coverage from the first edition Handbook of Meat and Meat Processing Second Edition contains a complete update of materials and nearly twice the number of chapters Divided into seven parts the book covers the entire range of issues related to meat and meat processing from nutrients to techniques for preservation and extending shelf life Topics discussed include An overview of the meat processing industry The basic science of meat with chapters on muscle biology meat consumption and chemistry Meat attributes and characteristics including color flavor quality assessment analysis texture and control of microbial contamination The primary processing of meat including slaughter carcass evaluation and kosher laws Principles and applications in the secondary processing of meat including breeding curing fermenting smoking and marinating The manufacture of processed meat products such as sausage and ham The safety of meat products and meat workers including sanitation issues and hazard analysis Drawn from the combined efforts of nearly 100 experts from 16 countries the book has been carefully vetted to ensure technical accuracy for each topic This definitive guide to meat and meat products it is a critical tool for all food industry professionals and regulatory personnel

The Science of Meat Quality Chris R. Kerth, 2013-04-03 Meat has been a long sought after source of nutrients in human diets Its nutrient dense composition of protein fats vitamins and minerals makes it an integral part to healthy and balanced diets As demand for meat continues to increase globally a better understanding of efficiently producing quality meat products is becoming increasingly important The Science of Meat Quality provides comprehensive coverage of meat quality from the biological basis of muscle development to end product use topics such as preparation and sensory analysis The Science of Meat Quality explores the basis of meat quality long before it hits grocery store shelves The book opens with a look at cellular muscle tissue development metabolism and physiology Subsequent chapters look at topics surrounding the development of tenderness water holding capacity lipid oxidation and color in meat products The final chapters discuss producing a good tasting end product from preparing meat to preventing food borne illness Each chapter contains not only the theory behind that topic but also detailed lab methodologies for measuring each meat quality trait The Science of Meat

Quality is an essential resource and reference for animal scientists meat scientists food scientists and food industry personnel Meat has been a long sought after source of nutrients in human diets Its nutrient dense composition of protein fats vitamins and minerals makes it an integral part to healthy and balanced diets As demand for meat continues to increase globally a better understanding of efficiently producing quality meat products is becoming increasingly important The Science of Meat Quality provides comprehensive coverage of meat quality from the biological basis of muscle development to end product use topics such as preparation and sensory analysis The Science of Meat Quality explores the basis of meat quality long before it hits grocery store shelves The book opens with a look at cellular muscle tissue development metabolism and physiology Subsequent chapters look at topics surrounding the development of tenderness water holding capacity lipid oxidation and color in meat products The final chapters discuss producing a good tasting end product from preparing meat to preventing food borne illness Each chapter contains not only the theory behind that topic but also detailed lab methodologies for measuring each meat quality trait The Science of Meat Quality is an essential resource and reference for animal scientists meat scientists food scientists and food industry personnel

Practical Handbook on Meat Science and Technology Jhari & Sharma Davinder Kumar & Sahoo, 2011-01-01 Meat consumers of the country can only remain healthy and work for national development if they are assured the supply of safe and wholesome meat foods Realising this Government of India launched the National Meat and Poultry Processing Board NMPPB in New Delhi on February 19 2009 to address the issues related to the production of clean and hygienic meat and meat products To implement Meat Food Products Order 1973 under the aegis of Food Safety and Standards Act 2006 it is very important to scrutinise the quality and food safety aspects of meat products in the value chain from farm to fork To achieve this analytical techniques with standard procedures are required for food safety and quality assurance of the meat products In view of this information were compiled and located at one place in form of this book entitled Practical Handbook on Meat Science and Technology

Sustainable Meat Production and Processing Charis M. Galanakis, 2018-10-29 Sustainable Meat Production and Processing presents current solutions to promote industrial sustainability and best practices in meat production from postharvest to consumption The book acts as a guide for meat and animal scientists technologists engineers professionals and producers The 12 most trending topics of sustainable meat processing and meat by products management are included as are advances in ingredient and processing systems for meat products techno functional ingredients for meat products protein recovery from meat processing by products applications of blood proteins artificial meat production possible uses of processed slaughter co products and environmental considerations Finally the book covers the preferred technologies for sustainable meat production natural antioxidants as additives in meat products and facilitators and barriers for foods containing meat co products Analyzes the role of novel technologies for sustainable meat processing Covers how to maintain sustainability and achieve high levels of meat quality and safety Presents solutions to improve productivity and environmental sustainability Takes a proteomic

approach to characterize the biochemistry of meat quality defects **Pork** Paulo E.S. Munekata, Mirian Pateiro, Daniel Franco, José M. Lorenzo, 2021-09-02 The processing of pork is a common technological practice that modifies the taste flavor texture and color of raw pork meat Due to pork's accessible price and versatility the manufacture of pork products to offer a variety of options to consumers is an important strategy of the meat industries in this sector to improve profits and expand into new markets at the local regional and international levels The diversity of pork products reflects the diversity and history of many local cultures around the world as well as a growing interest in preserving traditional processing practices **Pork Meat Quality and Processed Meat Products** delves into the various kinds of pork and the methods used to prepare it for consumption including fresh meat products fermented sausages dry cured products blood sausages and cooked sausages Each category starts with a specific raw material entire cut vs minced pork meat to which is added a unique combination of ingredients e.g. sodium chloride starter cultures blood seasoning and spices The method of processing such as salting drying thermal processing and fermenting takes consumer tastes and storage needs into account as well as how each product will be consumed cooked sliced spread and as an ingredient in other dishes for instance Consequently a wide range of products made from pork are currently being produced worldwide Added to this is the increasing importance of ingredients and health factors to consumers the resulting demand for products that address specific health concerns is having a significant impact on research into and the production of pork meat products **Key Features** Comprehensively presents and discusses the wealth of information about pork products Includes specific details about the processing quality of final products and innovation in the industry Presents innovative health oriented approaches to making traditional and commercial pork products Discusses healthier pork meat products that address consumer trends and government recommendations The production of health oriented pork products is an emerging and promising investigation area with a direct impact on the current market for meat products 63rd International Congress of Meat Science and Technology Declan Troy, Ciara McDonnell, Laura Hinds, Joseph Kerry, 2023-09-04 This book contains over 400 offered papers which were presented at the 63rd International Congress of Meat Science and Technology held in Cork Ireland from 13-18 August 2017 Under the theme of nurturing locally growing globally areas covered in the congress included meat sustainability and the role of the of meat science in a challenging global environment genetics and genomics the science of meat quality technological demands in meat processing from an Asian perspective international best practice in animal welfare scientific advances underpinning meat safety emerging technologies in meat processing meat science and impact consumer aspects meat biochemistry advancements in meat packaging and the congress ended with a session on meat and health with focus on sustaining healthy protein sources This year also included a session dedicated to addressing specific hot topics of importance to the industry and meat scientists These proceedings reflect the truly global nature of meat research and provide an insight into current research issues for the industry **Red Meat Science and Production** Joseph William Holloway, Jianping Wu, 2019-08-06 This book comprehensively describes the

biological underpinnings of red meat production discussing the current state of the science in the context of the provision of red meat products perceived by consumers to offer a quality eating experience Covering advances in the science of red meat production it focuses on production system elements that affect product quality The chapters explore the latest developments in the determination of consumer preferences and interpret of these preferences in terms of quality characteristics of red meat investigating the science based orchestration of red meat production to achieve product consistency The book highlights topics such as consumer preferences the biological and production system elements affecting red meat safety and the intrinsic appearance aroma and sensory quality and extrinsic humane animal and environmentally friendly production characteristics of red meat For each characteristic it discusses the underlying biological and biochemical processes and examines means of altering production systems to impact consumer eating experiences The book also features a perspective on creating holistic integrated systems for producing red meats to meet consumers expectations around the globe Written by leading authorities in the area of global red meat production systems it is a comprehensive resource for consumer oriented red meat producers

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