

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 *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

*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

**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 *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

**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

**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

**Oxidation in Foods and Beverages and Antioxidant Applications** Eric A Decker, Ryan J Elias, D. Julian McClements, 2010-09-22 Oxidative rancidity is a major cause of food quality deterioration leading to the formation of undesirable off flavours as well as unhealthy compounds Antioxidants are widely employed to inhibit oxidation and with current consumer concerns about synthetic additives and natural antioxidants are of much interest The two volumes of Oxidation in foods and beverages and antioxidant applications review food quality deterioration due to oxidation and methods for its control The second volume reviews problems associated with oxidation and its management in different industry sectors Part one focuses on animal products with chapters on the oxidation and protection of red meat poultry fish and dairy products The oxidation of fish oils and foods enriched with omega 3 polyunsaturated fatty acids is also covered Part two reviews oxidation in plant based foods and beverages including edible oils fruit and vegetables beer and wine Oxidation of fried products and emulsion based foods is also discussed Final chapters examine encapsulation to inhibit lipid oxidation and antioxidant active packaging and edible films With its distinguished international team of editors and contributors the two volumes of Oxidation in foods and beverages and antioxidant applications is standard references for R D and QA professionals in the food industry as well as academic researchers interested in food quality Reviews problems associated with oxidation and its management in different industry sectors Examines animal products with chapters on the oxidation and protection of red meat poultry and fish Discusses oxidation of fish oils and foods enriched with omega 3 and polyunsaturated fatty acids

*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 **Reproductive Technologies in Farm Animals** Ian Gordon, 2004 In the past half century great progress has been made in the reproductive management of farm animals both mammals and birds This book aims to review developments and indicate which reproductive technologies can be used commercially or in research It begins by discussing artificial insemination and how this has recently been refined in semen sexing technology Embryo transfer in vitro embryo production technology and the control of oestrus and ovulation are then reviewed Subsequent chapters consider the control of postpartum ovarian activity seasonal breeding multiple births and litter size pregnancy testing parturition and the onset of puberty The author then describes more recent developments in cloning and the production of transgenic animals before a final chapter on suppressing reproductive activity

*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 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.

Lifetime Nutritional Influences on Cognition, Behaviour and Psychiatric Illness D Benton, 2011-07-14 The influence of nutrition on cognition and behaviour is a topic of increasing interest. Emerging evidence indicates that nutrition in early life can influence later mental performance and that diet in later life can reduce cognitive decline. Lifetime nutritional influences on cognition, behaviour and psychiatric illness reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness. Part one investigates nutritional influences on brain development and cognition, including the effects of early diet and the impact of key dietary constituents including long chain polyunsaturated fatty acids and iron. Part two explores the link between diet, mood and cognition, discussing carbohydrate consumption, mood and anti-social behaviour, hydration and mental performance and the neurocognitive effects of herbal extracts among other topics. Part three examines nutritional influences on behavioural problems, psychiatric illness and cognitive decline, including the role of nutrition in attention deficit hyperactivity disorder, vitamin status and psychiatric disorders, antioxidants and dementia and depression, suicide and fatty acids. With its distinguished editor and international team of expert contributors, Lifetime nutritional influences on cognition, behaviour and psychiatric illness is a valuable reference tool for researchers working on the effects of diet on the brain in both academia and industry and may also appeal to dietitians and nutritionists. Reviews the latest research into the effects of nutrition on

cognition and behaviour across the lifespan and on psychiatric illness Explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour Examines nutritional influences on behavioural problems psychiatric illness and cognitive decline

## **Meat Processing Improving Quality** Book Review: Unveiling the Magic of Language

In a digital era where connections and knowledge reign supreme, the enchanting power of language has become much more apparent than ever. Its ability to stir emotions, provoke thought, and instigate transformation is truly remarkable. This extraordinary book, aptly titled "**Meat Processing Improving Quality**," compiled by a highly acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound effect on our existence. Throughout this critique, we will delve to the book's central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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### **Table of Contents Meat Processing Improving Quality**

1. Understanding the eBook Meat Processing Improving Quality
  - The Rise of Digital Reading Meat Processing Improving Quality
  - Advantages of eBooks Over Traditional Books
2. Identifying Meat Processing Improving Quality
  - Exploring Different Genres
  - Considering Fiction vs. Non-Fiction
  - Determining Your Reading Goals
3. Choosing the Right eBook Platform
  - Popular eBook Platforms
  - Features to Look for in an Meat Processing Improving Quality
  - User-Friendly Interface
4. Exploring eBook Recommendations from Meat Processing Improving Quality
  - Personalized Recommendations
  - Meat Processing Improving Quality User Reviews and Ratings
  - Meat Processing Improving Quality and Bestseller Lists

5. Accessing Meat Processing Improving Quality Free and Paid eBooks
  - Meat Processing Improving Quality Public Domain eBooks
  - Meat Processing Improving Quality eBook Subscription Services
  - Meat Processing Improving Quality Budget-Friendly Options
6. Navigating Meat Processing Improving Quality eBook Formats
  - ePub, PDF, MOBI, and More
  - Meat Processing Improving Quality Compatibility with Devices
  - Meat Processing Improving Quality Enhanced eBook Features
7. Enhancing Your Reading Experience
  - Adjustable Fonts and Text Sizes of Meat Processing Improving Quality
  - Highlighting and Note-Taking Meat Processing Improving Quality
  - Interactive Elements Meat Processing Improving Quality
8. Staying Engaged with Meat Processing Improving Quality
  - Joining Online Reading Communities
  - Participating in Virtual Book Clubs
  - Following Authors and Publishers Meat Processing Improving Quality
9. Balancing eBooks and Physical Books Meat Processing Improving Quality
  - Benefits of a Digital Library
  - Creating a Diverse Reading Collection Meat Processing Improving Quality
10. Overcoming Reading Challenges
  - Dealing with Digital Eye Strain
  - Minimizing Distractions
  - Managing Screen Time
11. Cultivating a Reading Routine Meat Processing Improving Quality
  - Setting Reading Goals Meat Processing Improving Quality
  - Carving Out Dedicated Reading Time
12. Sourcing Reliable Information of Meat Processing Improving Quality
  - Fact-Checking eBook Content of Meat Processing Improving Quality
  - Distinguishing Credible Sources
13. Promoting Lifelong Learning

- Utilizing eBooks for Skill Development
- Exploring Educational eBooks

#### 14. Embracing eBook Trends

- Integration of Multimedia Elements
- Interactive and Gamified eBooks

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all verbs beginning with a vowel put dh before the initial vowel to form the past tense e g dh òl did drink verbs which begin with f vowel have dh inserted before the f and have an h inserted after the f e g dh fhuirich stayed the future tense to form the future tense

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jul 26 2018 the hands na the lamhan hands a chaileag the girl a the caileag girl the word an is used for many singular nouns unless they begin with the letters b m or p in which case the word am is often used the word na tends to be used in the plural but note that plural in gaelic means three or more

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