



Low-Fat Meats Design Strategies and Human Implications

Edited by
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Low Fat Meats Design Strategies And Human Implications

**Douglas Burrin, PhD, Harry J.
Mersmann, PhD**



Low Fat Meats Design Strategies And Human Implications:

Low-Fat Meats Harold D. Hafs, Robert G. Zimbelman, 2012-12-02 This treatise embraces all of the various efforts to reduce fat in meat Establishing methods such as breeding and feeding to control fatness are covered but emphasis is on emerging technologies including meat processing and partitioning agents to reduce fat Human implications such as health social ethical and economic factors are given special attention Sensory characteristics of low fat meat animal well being and two new directions for the future are also discussed Low Fat Meats Design Strategies and Human Implications provides an up to date overview of the technologies to produce low fat meat with a balanced discussion of the issues Paying special attention to health social ethical and economic implications inherent in developing low fat meats this volume also discusses sensory characteristics of low fat meat animal well being and new directions for the future Production and Processing of Healthy Meat, Poultry and Fish Products A.M. Pearson, T.R. Dutson, 2013-03-09 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 1 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 **Food**

Biotechnology in Ethical Perspective Paul B. Thompson, 2007-05-05 Agrifood biotechnology the genetic transformation of plants and animals through recombinant means has created controversy in the food system for more than twenty years This thoroughly revised and amended edition of Paul B Thompson's path breaking study of ethical and philosophical issues raised by this technology up to date The original 1997 edition was the first book length treatment by a philosopher to focus on food and agricultural biotechnology covering ethical issues associated with risk assessment labelling animal transformation patents and the impact of biotechnology on traditional farming communities in both the developed and developing world The new edition reflects lessons from the hotly contested debates over those issues in the intervening decade and includes wholly new discussions on ethical issues associated with livestock cloning the Precautionary Principle and the transatlantic debate between United States and European perspectives on biotechnology Thompson's unique and insightful approach to

addressing the risks and questions of public acceptability associated with novel technology stands as a model for anyone interested in technological innovation and social change The book should be of interest to scholars and citizens interested in the Internet or nanotechnology while it remains an essential resource for understanding the twists and turns of debate over the role of molecular genetics in the transformation of the global food system

Hand Book of Processed Functional Meat Products Sajad A. Rather, F. A. Masoodi, 2024-10-22 Functional food technology aims to boost consumer well being by providing health benefits beyond that of fundamental nutrition Meat and meat products have numerous disease preventing and health promoting benefits However the meat industry has faced many new challenges since the World Health Organization WHO studies suggesting that small increases in the risk of several cancers may be associated with high consumption of processed meat In addition consumers often associate meat with a negative health image This negative image of meat is mainly due to fat content such as saturated fatty acids and cholesterol and process induced toxicants like N nitroso compounds and polycyclic aromatic hydrocarbons PAHs and the alliance of these with chronic diseases In this context the functional food concept applied to meat processing has gained importance especially by reduction replacement of fat sodium nitrites reduction of process induced toxicants and addition of beneficial components such as probiotics and bioactive compounds Hand Book of Processed Functional Meat Products provides meat industry professionals with a step by step guide to post mortem muscle chemistry functional and cultured meat products design and development bioactive compounds reduction of carcinogenic compounds application of enzymes and nanotechnology innovation in sensory assessment authentication and marketing 3D printing in the development of meat based products and regulatory and consumer challenges in functional meat products This book differs from other publications on functional meat product processing in that it offers comprehensive coverage and in depth discussion of the most recent scientific and technological applications in functional meat products Many meat science and technology books available on the market describe meat chemistry properties and basic science with only a rudimentary understanding of meat processing functional meat products development and applications Therefore this work will be helpful for food industry professionals policy makers researchers students teachers and nutritionists and dieticians for a complete and up to date overview of functional meats processing and quality evaluation

Handbook of Food Products Manufacturing Nirmal Sinha, 2007-04-23 The Handbook of Food Products Manufacturing is a definitive master reference providing an overview of food manufacturing in general and then covering the processing and manufacturing of more than 100 of the most common food products With editors and contributors from 24 countries in North America Europe and Asia this guide provides international expertise and a truly global perspective on food manufacturing

Functional Foods Navnidhi Chhikara, Anil Panghal, Gaurav Chaudhary, 2022-03-29 Functional Foods Presenting cutting edge information on new and emerging food engineering processes Functional Foods the second volume in the groundbreaking new series Bioprocessing in Food Science is an

essential reference on the modeling quality safety and technologies associated with food processing operations today Functional Foods the second volume in series Bioprocessing in Food Science is an up to date comprehensive volume covering the preparation processes and health benefits of functional foods Written and edited by a team of experts in the field this important new volume provides readers extensive knowledge about different types of traditional and commercially available functional foods from different sources such as milk meat cereals millets and fruits and vegetables The main objective of this book is to disseminate knowledge about the recent technologies developed in the field of functional foods to students researchers and industry professionals This will enable them to make crucial decisions regarding the adoption implementation economics and constraints of the different technologies As the demand for healthy food is increasing manufacturers are searching for new possibilities for occupying a growing share in the rapidly changing food market Covering the use of conventional and non conventional sources prebiotics probiotics and many other topics with emphasis on their functionality in food systems this volume also provides insights on the specific packaging requirements for functional foods with maximum illustrations of how to enhance shelf life and create superior quality products The authors and editors discuss the need for regulatory frameworks government bodies guidelines and their challenges within the context of the functional food market Whether for the veteran engineer or scientist the student or a manager or other technician working in the field this volume is a must have for any library This outstanding new volume Discusses an overview of functional foods including global regulations legislations and packaging requirements Provides knowledge of functional ingredients and health benefits of functional foods from different plants animals and microbes sources Acquaints the readers about technological aspects for functional ingredients delivery Addresses the basic to advanced aspects of different functional foods combining the requirements health benefits and regulations showcasing the development of functional food products with potential functional benefits Audience Process and chemical engineers chemists engineers in other disciplines managers researchers scientists students and teachers working in the field of food engineering and processing

Biology of Metabolism in Growing Animals Douglas Burrin, PhD, Harry J. Mersmann, PhD, 2005-04-19 The book is intended to provide in depth reviews of the recent advances in major areas of metabolism in growing domestic animals The study of metabolism represents a nexus of biological phenomenon that integrates the impact of nutrition physiology endocrinology immunology biochemistry and cell biology in an organism The development of new methodological techniques and experimental approaches have provide scientists with a greater understanding of how key nutrients or substrates are metabolized at the cellular organ and whole animal level This book presents contributions from leading scientists in nutrition and physiology that highlight important new developments in interorgan and tissue specific metabolism of protein and amino acids lipids and fatty acids and carbohydrates in monogastric and ruminant species Authors will describe the impact of specific biochemical pathways and expression of critical enzymes routes of nutrient or substrate input and anatomical or structural influences on

the rates of metabolism in a given tissue or cell type Major substrates fuels for oxidative metabolism key signaling pathways and intracellular molecules that regulate the major metabolic processes will be described Also included is how the metabolism of growing animals is influenced by ontogeny stage of differentiation and major changes in diet or the environment The concepts and specific findings in each area are discussed in the context of their impact on the nutrient requirements growth environmental impact health and well being of animals The book will be a useful reference for research scientists teachers and students interested in and advanced understanding of metabolism in growing animals The book is written by leading experts and highlights some of the most recent advances in the field of metabolism It is a useful reference for researchers and advanced level graduate students in nutrition physiology and animal science Presents recent advances in the field of metabolism

Encyclopedia of Animal Science - (Two-Volume Set) Wilson G. Pond, Duane E. Ullrey, Charlotte Kirk Baer, 2018-10-08 PRINT ONLINE PRICING OPTIONS AVAILABLE UPON REQUEST AT e.reference.taylorandfrancis.com Containing case studies that complement material presented in the text the vast range of this definitive Encyclopedia encompasses animal physiology animal growth and development animal behavior animal reproduction and breeding alternative approaches to animal maintenance meat science and muscle biology farmed animal welfare and bioethics and food safety With contributions from top researchers in their discipline the book addresses new research and advancements in this burgeoning field and provides quick and reader friendly descriptions of technologies critical to professionals in animal and food science food production and processing livestock management and nutrition

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

Growth of Farm Animals, 3rd Edition Tony Leonard John Lawrence, V. R. Fowler, J. E. Novakofski, 2012 An understanding of the processes that change the shape and composition of farm animals is fundamental to all aspects of production Updated to include new chapters on avian growth

and global warming and citing new research throughout this comprehensive textbook provides key information on how animals grow and change in shape and composition and the factors that affect these processes Presented in a larger format with new photographs and focus boxes this third edition continues to fill the important role of helping to understand how the basics of growth must be thoroughly understood if farm animals are to be used efficiently and humanely in producing food for mankind

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 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

Pragmatist Ethics for a Technological Culture F. W. Jozef Keulartz, Michiel Korthals, Maartje Schermer, T.E. Swierstra, 2002-11-30 Our technological culture has an extremely dynamic character old ways of reproducing ourselves managing nature and keeping animals are continually replaced by new ones norms and values with respect to our bodies food production health care and environmental protection are regularly being put up for discussion This constantly confronts us with new moral problems and dilemmas In discussion with other approaches this book argues that pragmatism with its strong emphasis on the interaction between technology and values gives us both procedural help and stresses the importance of living and cooperating together in tackling these problems and dilemmas The issues in this book include the interaction of technology and ethics the status of pragmatism the concept of practice and discourse ethics and deliberative democracy It has an interactive design with original contributions alternating with critical comments The book is of interest for students scholars and policymakers in the fields of bioethics animal ethics environmental ethics pragmatist philosophy and science and technology studies

Growth of Farm Animals Tony Lawrence, Vernon Fowler and Jan Novakofski, An understanding of the processes that change the shape and composition of farm animals is fundamental to all aspects of production Updated to include new chapters on avian growth and global warming and citing new research throughout this comprehensive textbook provides key information on how

animals grow and change in shape and composition and the factors that affect these processes Presented in a larger format with new photographs and focus boxes this third edition continues to fill the important role of helping to understand how the basics of growth must be thoroughly understood if farm animals are to be used efficiently and humanely in producing food for mankind

Nutrition Abstracts and Reviews, 2005

Before Dinner M. Korthals, 2008-11-09 This book is an extensive original and systematic treatment of many important philosophical and ethical aspects of food consumption and production May we eat just anything Can we do everything with animals even genetic modification If not how can we regulate those processes so that they lead to optimum animal welfare while at the same time producing optimum taste The production of food also causes environmental pollution does the fight against hunger have priority over the care of the environment The care of the environment animal welfare and the quality of food should be in a certain harmony but that is far from granted and hardly easy to achieve These factors are often in conflict with each other and a balance will thus need to be searched for Other factors to take into consideration are the issue of global famine the care for a farming class that is able to keep its head above water in a decent way and a fair trade system that does not throw up unnecessary barriers for newcomers or small market participants and that promotes good nutrition Famine continues to be a widespread phenomenon that violates human rights causing nearly a billion people to suffer from hunger or malnutrition At the same time deliberate hunger abundance and obesity are prevalent in the Western world Both issues refer to the social and cultural aspects of food Scientific and technological developments like genetic modification and functional food also play an increasingly important role almost every bite that we take is determined by scientific developments An extra difficulty is that scientific information is often contradictory or that it relies on statistical probabilities that are difficult to translate into everyday certitudes All of these factors deserve attention but it is the mix that is most important In the land of food either or does not exist only both and The adequate measure of both and serves as the starting point for this philosophical reflection Before Dinner is a must read for all people interested in contemporary ethical issues of food such as university students and researchers of food agricultural and life sciences as well as policymakers in these fields such as members of professional organisations focusing on food and agriculture f e EURSAFE European Society for Agriculture and Food Ethics the Agriculture Food and Human Values Society USA and European Federation of Biotechnology

Swine Nutrition Austin J. Lewis, L. Lee Southern, 2000-12-21 With 42 chapters authored by leading international experts Swine Nutrition Second Edition is a comprehensive reference that covers all aspects of the nutrition of pigs Content includes characteristics of swine and the swine industry with emphasis on the gastrointestinal tract various classes of nutrients how these nutrients are metabolized by swine and the factors affecting their utilization the practical aspects of swine nutrition from birth through gestation lactation in sows and the feeding of adult boars and nutritional aspects of the various feedstuffs commonly fed to swine Rounding the book is coverage of various techniques used in swine nutrition research

Journal of the American Veterinary

Medical Association ,1995 *Animal Research* ,2001 *Dietary change strategies for sustainable diets and their impact on human health - volume 1* Monica Trif,Zahra Emam-djomeh,Fatih Ozogul,Alexandru Rusu,2023-07-31 **Calidad de vida, Alimentos y Salud Humana** José Bello Gutiérrez,2012-01-12 El presente libro ha sido elaborado con el propósito divulgativo a la vez que didáctico de ofrecer una visión clarificadora del conjunto de conocimientos disponibles acerca de las posibles relaciones detectadas entre los alimentos que se consumen y el estado de salud de las personas. Se inicia con una introducción en la que se desarrolla la evolución de las culturas alimenticias seguidas de diez capítulos en los que se contemplan las propiedades de los alimentos desde diversos puntos de vista: la oferta alimenticia actual, las consecuencias beneficiosas derivadas del consumo de algunos alimentos, los efectos nocivos de otros, la descripción de los alimentos calificados de saludables, principales materias alimenticias con efectos promotores o protectores de la salud. **INDICE** Los alimentos La oferta alimenticia actual Uso nutricional y saludable de los alimentos Principales enfermedades de origen alimentario Alimentos saludables Principales materias alimenticias con efectos protectores de la salud Alimentos promotores de la salud

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Table of Contents Low Fat Meats Design Strategies And Human Implications

1. Understanding the eBook Low Fat Meats Design Strategies And Human Implications
 - The Rise of Digital Reading Low Fat Meats Design Strategies And Human Implications
 - Advantages of eBooks Over Traditional Books
2. Identifying Low Fat Meats Design Strategies And Human Implications
 - 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 Low Fat Meats Design Strategies And Human Implications
 - User-Friendly Interface
4. Exploring eBook Recommendations from Low Fat Meats Design Strategies And Human Implications
 - Personalized Recommendations
 - Low Fat Meats Design Strategies And Human Implications User Reviews and Ratings
 - Low Fat Meats Design Strategies And Human Implications and Bestseller Lists
5. Accessing Low Fat Meats Design Strategies And Human Implications Free and Paid eBooks
 - Low Fat Meats Design Strategies And Human Implications Public Domain eBooks
 - Low Fat Meats Design Strategies And Human Implications eBook Subscription Services
 - Low Fat Meats Design Strategies And Human Implications Budget-Friendly Options

6. Navigating Low Fat Meats Design Strategies And Human Implications eBook Formats
 - ePub, PDF, MOBI, and More
 - Low Fat Meats Design Strategies And Human Implications Compatibility with Devices
 - Low Fat Meats Design Strategies And Human Implications Enhanced eBook Features
7. Enhancing Your Reading Experience
 - Adjustable Fonts and Text Sizes of Low Fat Meats Design Strategies And Human Implications
 - Highlighting and Note-Taking Low Fat Meats Design Strategies And Human Implications
 - Interactive Elements Low Fat Meats Design Strategies And Human Implications
8. Staying Engaged with Low Fat Meats Design Strategies And Human Implications
 - Joining Online Reading Communities
 - Participating in Virtual Book Clubs
 - Following Authors and Publishers Low Fat Meats Design Strategies And Human Implications
9. Balancing eBooks and Physical Books Low Fat Meats Design Strategies And Human Implications
 - Benefits of a Digital Library
 - Creating a Diverse Reading Collection Low Fat Meats Design Strategies And Human Implications
10. Overcoming Reading Challenges
 - Dealing with Digital Eye Strain
 - Minimizing Distractions
 - Managing Screen Time
11. Cultivating a Reading Routine Low Fat Meats Design Strategies And Human Implications
 - Setting Reading Goals Low Fat Meats Design Strategies And Human Implications
 - Carving Out Dedicated Reading Time
12. Sourcing Reliable Information of Low Fat Meats Design Strategies And Human Implications
 - Fact-Checking eBook Content of Low Fat Meats Design Strategies And Human Implications
 - 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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