



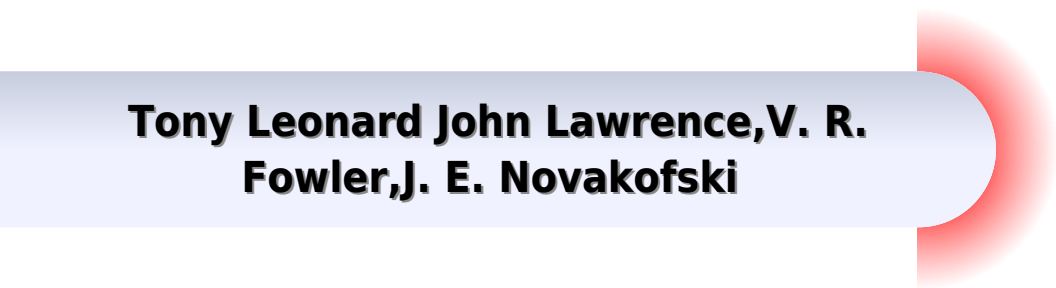
Low-Fat Meats Design Strategies and Human Implications

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Academic Press

Low Fat Meats Design Strategies And Human Implications

**Tony Leonard John Lawrence,V. R.
Fowler,J. E. Novakofski**



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

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

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

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) Duane E. Ullrey, Charlotte Kirk Baer, Wilson G. Pond, 2018-10-08 PRINT ONLINE PRICING OPTIONS AVAILABLE UPON REQUEST AT [taylorandfrancis.com](http://www.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

The book delves into Low Fat Meats Design Strategies And Human Implications. Low Fat Meats Design Strategies And Human Implications is a vital topic that must be grasped by everyone, from students and scholars to the general public. This book will furnish comprehensive and in-depth insights into Low Fat Meats Design Strategies And Human Implications, encompassing both the fundamentals and more intricate discussions.

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 - Chapter 5: Conclusion
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 6. In chapter 5, this book will draw a conclusion about Low Fat Meats Design Strategies And Human Implications. This chapter will summarize the key points that have been discussed throughout the book.
- This book is crafted in an easy-to-understand language and is complemented by engaging illustrations. This book is highly recommended for anyone seeking to gain a comprehensive understanding of Low Fat Meats Design Strategies And Human Implications.

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