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products—an overview Methods in processing poultry products—includes emulsions and gelations; breading and battering; mechanical deboning; marination, cooking, and curing; and non-meat ingredients Product manufacturing—includes canned poultry meat, turkey bacon and sausage, breaded product (nuggets), paste product (pâté), poultry ham, luncheon meat, processed functional egg products, and special dietary products for the elderly, the ill, children, and infants Product quality and sensory attributes—includes texture and tenderness, protein and poultry meat quality, flavors, color, handling refrigerated poultry, and more Engineering principles, operations, and equipment—includes processing equipment, thermal processing, packaging, and more Contaminants, pathogens, analysis, and quality assurance—includes microbial ecology and spoilage in poultry and poultry products; campylobacter; microbiology of ready-to-eat poultry products; and chemical and microbial analysis Safety systems in the United States—includes U.S. sanitation requirements, HACCP, U.S. enforcement tools and mechanisms

A comprehensive reference for the poultry industry—Volume 1 describes everything from husbandry up to preservation With an unparalleled level of coverage, the Handbook of Poultry Science and Technology provides an up-to-date and comprehensive reference on poultry processing. Volume 1 describes husbandry, slaughter, preservation, and safety. It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts. Throughout, the coverage focuses on one paramount objective: an acceptable quality and a safe product for consumer purchase and use. The text includes safety requirements and regulatory enforcement in the United States, EU, and Asia. Volume 1: Primary Processing is divided into seven parts: Poultry: biology to pre-mortem status—includes such topics as classification and biology, competitive exclusion,

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transportation to the slaughterhouse, and more Slaughtering and cutting includes the slaughterhouse building and required facilities, equipment, and operations; carcass evaluation and cutting; kosher and halal slaughter; and more Preservation: refrigeration and freezing includes the biology and physicochemistry of poultry meat in rigor mortis under ambient temperature, as well as changes that occur during freezing and thawing; engineering principles; equipment and processes; quality; refrigeration and freezing for various facilities; and more Preservation: heating, drying, chemicals, and irradiation Composition, chemistry, and sensory attributes includes quality characteristics, microbiology, nutritional components, chemical composition, and texture of raw poultry meat Eggs includes egg attributes, science, and technology Sanitation and Safety includes PSE, poultry-related foodborne diseases, OSHA requirements, HACCP and its application, and more

Poultry science covers raising and managing healthy chickens, turkeys, and ducks for eggs or meat. From live poultry up until retail production, Handbook of Poultry Processing provides an updated and comprehensive reference on everything related to the poultry industry, including scientific, technical, and engineering principles, methods, and product categories. This definitive resource covers the link between meat quality and production process, which can help in solving potential quality problems, making this two-volume set an essential tool for all practitioners, libraries, scientists, researchers, and academics in this field.

Poultry production continues to make tremendous advances. This thoroughly revised fifth edition of

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Scanes' seminal, comprehensive text presents students and professionals alike with valuable, research-based material relevant to all stages of a poultry career. Areas covered include global and commercial poultry production; poultry business organization; and production of meat chickens (broilers), turkeys, eggs, ducks, geese, game birds, and other poultry. Other chapters cover the fundamental science behind production: poultry biology, genetics, behavior, diseases/health, housing, ventilation, and processing. New or greatly expanded sections cover biosecurity; poultry stress/welfare; feed additives; food safety; incubation; controlling pests; poultry waste and environmental issues; brooding; and organic, free-range, and niche poultry production. "Points for Discussion" and "Deeper Dive" sections highlight key examples and provide further context and empirical data for critical areas in poultry production, giving students a first-hand look at issues in both small and large operations. The book concludes with an in-depth, invaluable chapter on applying for internships and positions for the start of a successful career.

Poultry refers to the domesticated birds, which are reared for their eggs, feathers and meat. These birds belong to the Galliformes order, which consists of quails, turkeys and chickens. Poultry is widely eaten all over the globe. These birds provide nutritionally beneficial food, which contains low fat and high quality protein. Poultry are kept in coops and hatcheries, but they are more often reared in battery cages and furnished cages. They can suffer from diseases like avian influenza and also cause outbreaks of infectious agents like Salmonella, Campylobacter and Escherichia coli. Therefore, they are generally farmed intensively with routine use of antibiotics for preventing or managing disease outbreaks. All these aspects of poultry farming and disease management are studied under the domain of poultry science. This book provides comprehensive insights into the field of poultry science. The topics covered herein offer the readers new insights into this subject. This book is a vital tool for all researching or

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studying poultry science as it gives incredible insights into emerging trends and concepts.

Muscle foods include a wide range of processed meats and poultry, and therefore represent an important percentage of total worldwide food consumption. The sheer volume of products and the variety of processes available makes analyzing them problematic. Co-Edited by Fidel Toldra - Recipient of the 2010 Distinguished Research Award from the American Meat Science Association With chapter contributions from more than 45 internationally reputable experts, Handbook of Processed Meats and Poultry Analysis delineates the gamut of analysis techniques and methodologies for animal-derived products in one convenient resource. This book focuses on the analysis of nutrients affected by processing and provides an all-inclusive examination of the nutritional qualities of meat products and poultry. Describes Essential Techniques for Meat Processing Control and Evaluation of Quality Under the editorial guidance of world-renowned food analysis experts Leo M.L. Nollet and Fidel Toldrà, this book describes the analysis of technological quality, such as physical sensors and techniques to follow up the process and the analysis of moisture and water activity. It also addresses key treatment areas such as: Additives such as preservatives and colorants Methods to measure meat's antioxidant capacity Spoilage detection Analytical tools for finding chemical residues, pathogens, and toxins Discusses Determination Methods of Biochemical Reactions, Including Oxidation, Proteolysis, and Lipolysis This comprehensive reference addresses a variety of products, processes, and treatments related to meat preparation including curing and dry-curing, fermentation, cooking, and smoking. It also acutely analyzes the technological, nutritional, and sensory quality as well as the safety aspects of these and other processes. With a section entirely devoted to pressing safety concerns related to meat processing, this is an essential, ready-to-implement guide for those involved with the processing of muscle foods in

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both academia and industry.

The aim of this book is to help create new feedstuffs for poultry and farm animals from the agro-industry and to mobilize the neglected waste as a feedstuff to lower the price of animal products such as eggs, white and red meat, milk, etc. Furthermore, this book aims to contribute to the campaign against hunger in the developing world and to reduce the competition between animals and human beings for cereals and pulses. Accordingly the global pollution problem will be reduced. This book will be of great interest to all those involved in the animal feed and poultry industries, in agricultural universities, and in research establishments where animal nutrition is studied and taught.

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