

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

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Meat Processing Improving Quality:

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

Meat Processing, 1987 **Improving the Sensory and Nutritional Quality of Fresh Meat** Joseph Kerry, 2009-01-22 Understanding of the scientific basis of quality attributes in meat is becoming more advanced providing more effective approaches to the control of meat eating and technological quality This important collection reviews essential knowledge of the mechanisms underlying quality characteristics and methods to improve meat sensory and nutritional quality Part one analyses the scientific basis of meat quality attributes such as texture and tenderness colour water holding capacity and flavour development Chapters on the nutritional quality of meat and meat sensory evaluation complete the section Part two discusses significant insights into the biology of meat quality obtained from genomic and proteomic perspectives with chapters focussing on different types of meat Parts three and four then review production and processing strategies to optimise meat quality considering aspects such as production practices and meat nutritional quality dietary antioxidants and antimicrobials carcass interventions chilling and freezing and packaging Methods of meat grading and quality analysis are also included With its distinguished editors and international team of contributors Improving the sensory and nutritional quality of fresh meat is a standard reference for those industrialists and academics interested in optimising meat quality Reviews methods to improve meat sensory and nutritional quality considering the effects of different production

practices such as chilling freezing and packaging Analyses the scientific basis of meat quality attributes covering texture tenderness colour and water holding capacity Examines production and processing strategies to optimise meat quality including the current state of development and future potential *Functional Ingredients from Algae for Foods and Nutraceuticals* Herminia Dominguez, 2013-09-30 Algae have a long history of use as foods and for the production of food ingredients There is also increasing interest in their exploitation as sources of bioactive compounds for use in functional foods and nutraceuticals Functional ingredients from algae for foods and nutraceuticals reviews key topics in these areas encompassing both macroalgae seaweeds and microalgae After a chapter introducing the concept of algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals part one explores the structure and occurrence of the major algal components Chapters discuss the chemical structures of algal polysaccharides algal lipids fatty acids and sterols algal proteins phlorotannins and pigments and minor compounds Part two highlights biological properties of algae and algal components and includes chapters on the antioxidant properties of algal components anticancer agents derived from marine algae anti obesity and anti diabetic activities of algae and algae and cardiovascular health Chapters in part three focus on the extraction of compounds and fractions from algae and cover conventional and alternative technologies for the production of algal polysaccharides Further chapters discuss enzymatic extraction subcritical water extraction and supercritical CO₂ extraction of bioactives from algae and ultrasonic and microwave assisted extraction and modification of algal components Finally chapters in part four explore applications of algae and algal components in foods functional foods and nutraceuticals including the design of healthier foods and beverages containing whole algae prebiotic properties of algae and algae supplemented products algal hydrocolloids for the production and delivery of probiotic bacteria and cosmeceuticals from algae Functional ingredients from algae for foods and nutraceuticals is a comprehensive resource for chemists chemical engineers and medical researchers with an interest in algae and those in the algaculture food and nutraceutical industries interested in the commercialisation of products made from algae Provides an overview of the major compounds in algae considering both macroalgae seaweeds and microalgae Discusses methods for the extraction of bioactives from algae Describes the use of algae and products derived from them in the food and nutraceutical industries

Handbook of Meat Processing Fidel Toldrá, 2010-01-21 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

Rice Quality Kshirod R Bhattacharya, 2011-06-27

Rice is a unique and highly significant crop thought to help feed nearly half the planet on a daily basis An understanding of its properties and their significance is essential for the provision of high quality products This is all the more true today as international trade in rice trade has been increasing rapidly in recent years This important book reviews variability in rice characteristics and their effects on rice quality After an introduction on rice quality that also explores paradoxes associated with the crop the book goes on to examine rice physical properties and milling quality This leads to a discussion of the effects that the degree of milling has on rice quality The ageing of rice and its cooking and eating quality are investigated in the following chapters before an analysis of the effect of parboiling on rice quality Later chapters consider the product making and nutritional quality of rice and investigate speciality rices and rice breeding for desirable quality The book concludes with an extensive chapter on rice quality analysis and an appendix containing selected rice quality test procedures With its distinguished author Rice quality a guide to rice properties and analysis proves an invaluable resource for professionals in the rice industry and researchers and post graduate students interested in rice Examines the physical properties of rice such as grain appearance and density and friction Investigates the ageing of rice and its cooking and eating quality The product making and nutritional aspects of rice are also considered

Instrumental Assessment of Food Sensory Quality David

Kilcast, 2013-09-30 Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality After an introductory chapter part one goes on to explore the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision gas chromatography olfactometry GC O electronic noses and tongues for in vivo food flavour measurement and non destructive methods for food texture assessment Further chapters highlight in mouth measurement of food quality and

emerging flavour analysis methods for food authentication Finally chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat poultry and fish baked goods dry crisp products dairy products and fruit and vegetables The instrumental assessment of the sensory quality of wine beer and juices is also discussed Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement Reviews the range and use of instrumental methods for measuring sensory quality Explores the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Reviews advances in methods for instrumental assessment of food sensory quality Managing Wine Quality Andrew G. Reynolds, 2010-09-30 Many aspects of both grape production and winemaking influence wine sensory properties and stability Progress in research helps to elucidate the scientific basis of quality variation in wine and to suggest changes in viticulture and oenology practices The two volumes of Managing wine quality review developments of importance to wine producers and researchers The focus is on recent studies advanced methods and likely future technologies Part one of the second volume Oenology and wine quality opens with chapters reviewing the impact of different winemaking technologies on quality Topics covered include yeast and fermentation management enzymes ageing on lees new directions in stabilisation clarification and fining of white wines and alternatives to cork in wine bottle closures Managing wine sensory quality is the major focus of part two Authors consider issues such as cork taint non enzymatic oxidation and the impact of ageing on wine flavour deterioration The volume concludes with chapters on the management of the quality of ice wines and sparkling wines With authoritative contributions from experts across the world s winemaking regions Managing wine quality is an essential reference work for all those involved in viticulture and oenology wanting to explore new methods understand different approaches and refine existing practices Reviews the impact of different technologies on wine quality Discusses yeast and fermentation management enzymes and ageing on lees Considers issues surrounding wine sensory quality including cork taint and the impact of ageing on flavour deterioration Sensory Analysis for Food and Beverage Quality Control David Kilcast, 2010-05-24 Producing products of reliable quality is vitally important to the food and beverage industry In particular companies often fail to ensure that the sensory quality of their products remains consistent leading to the sale of goods which fail to meet the desired specifications or are rejected by the consumer This book is a practical guide for all those tasked with using sensory analysis for quality control QC of food and beverages Chapters in part one cover the key aspects to consider when designing a sensory QC program The second part of the book focuses on methods for sensory QC and statistical data analysis Establishing product sensory specifications and combining instrumental and sensory methods are also covered The final part of the book reviews the use of sensory QC programs in the food and beverage industry Chapters on sensory QC for taint prevention and the application of sensory techniques for shelf life assessment are followed by contributions reviewing

sensory QC programs for different products including ready meals wine and fish A chapter on sensory QC of products such as textiles cosmetics and cars completes the volume Sensory analysis for food and beverage quality control is an essential reference for anyone setting up or operating a sensory QC program or researching sensory QC Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing Examines methods for sensory quality control and statistical data analysis Reviews the use of sensory quality control programs in the food and beverage industry featuring ready meals wine and fish

Nanotechnology in the Food, Beverage and Nutraceutical Industries Qingrong Huang, 2012-04-19 Nanotechnology has the potential to impact on food processing significantly This important book summarises current research in this area and provides an overview of both current and possible future applications of nanotechnologies in the food industry Issues such as safety and regulation are also addressed After an introductory overview the first part discusses general issues such as risk assessment the regulatory framework detection and characterisation of nanoparticles in food Part two summarises the wide range of applications of nanotechnology in food processing including nanoscale nutraceutical delivery systems nanoemulsions and colloids nanoscale rapid detection devices for contaminants nanofiltration and nanocomposite packaging materials With its distinguished editor and international team of contributors Nanotechnology in the food beverage and nutraceutical industries is a valuable reference work for both food processors and those researching this expanding field Discusses issues such as risk assessment regulatory framework detection and characterisation of nanoparticles in food Summarises the wide range of applications of nanotechnology in food processing including nutraceutical delivery and packaging materials Written by a distinguished team of international contributors this book is an invaluable reference for industry professionals and academics alike

Manley's Technology of Biscuits, Crackers and Cookies Duncan Manley, 2011-09-28 Manley s Technology of Biscuits Crackers and Cookies is widely regarded as the standard work in its field Part one covers management issues such as HACCP quality control process control and product development Part two deals with the selection of raw materials and ingredients The range and types of biscuits is covered in part three while part four covers the main production processes and equipment from bulk handling and metering of ingredients to packaging storage and waste management Eight expert authors have joined Duncan Manley in extensively updating and expanding the book which is now some 25% longer than the previous edition Part one now includes a new chapter on sustainability in the biscuit industry and the discussion of process and efficiency control is more detailed In part two the information on wheat flour has been extensively revised to reflect recent developments and there are entirely new chapters on fats and oils and packaging materials Photographs of the major types of biscuits now illustrate chapters in part three which also includes a newly composed chapter on the position of biscuits in nutrition Finally part four has been comprehensively reviewed and revised with the assistance of an author from a major machinery manufacturer With its distinguished editor and team of expert contributors this new edition consolidates the position of Manley s Technology of

Biscuits Crackers and Cookies as the standard reference work in the industry Widely regarded as the standard work in its field Covers management issues such as HACCP quality control process control and product development Deals with the selection of raw materials and ingredients

Viruses in Food and Water N Cook,2013-05-10 Viruses can be highly infectious and are capable of causing widespread disease outbreaks The significance of viral pathogens in food and waterborne illness is increasingly being recognised and viruses transferred by these routes are important areas of research Viruses in food and water reviews the risks surveillance and control of food and waterborne viral disease Part one provides an introduction to food and environmental virology Part two goes on to explore methods of detection surveillance and risk assessment of viruses in food and water it includes chapters on molecular detection of viruses in foods and food processing environments quality control in the analytical laboratory and quantitative risk assessment for food and waterborne viruses Part three focuses on virus transmission routes and control of food and water contamination It contains chapters on fresh produce shellfish and viral presence and control methods in waste water and sewage Finally part four highlights particular pathogens including norovirus hepatitis A and emerging zoonotic viruses Viruses in food and water is a standard reference book for microbiologists in academia analytical labs and the food and water treatment industries as well as environmental health professionals and researchers working on foodborne viruses Explores methods of detection surveillance and risk assessment of viruses in food and water Considers virus transmission routes and control of food and water contamination Highlights advances in the understanding of specific pathogens including norovirus hepatitis A and rotaviruses and the advances in vaccine development

Quality Management and Process Improvement for Competitive Advantage in Agriculture and Food European Association of Agricultural Economists. Seminar,1997

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

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

Processed Meats Joseph P. Kerry, John F. Kerry, 2011-07-14 In a market in which consumers demand nutritionally balanced meat products producing processed meats that fulfil their requirements and are safe to eat is not a simple task Processed meats Improving safety nutrition and quality provides professionals with a wide ranging guide to the market for processed meats product development ingredient options and processing technologies Part one explores consumer demands and trends legislative issues key aspects of food safety and the use of sensory science in product development among other issues Part two examines the role of ingredients including blood by products hydrocolloids and natural antimicrobials as well as the formulation of products with reduced levels of salt and fat Nutraceutical ingredients are also covered Part three discusses meat products processing taking in the role of packaging and refrigeration alongside emerging areas such as high pressure processing and novel thermal technologies Chapters on quality assessment and the quality of particular types of products are also included With its distinguished editors and team of expert contributors Processed meats Improving safety nutrition and quality is a valuable reference tool for professionals working in the processed meat industry and academics studying processed meats Provides professionals with a wide ranging guide to the market for processed meats product development ingredient options processing technologies and quality assessment Outlines the key issues in producing processed meat products that are nutritionally balanced contain fewer ingredients have excellent sensory characteristics and are safe to eat Discusses the use of nutraceutical ingredients in processed meat products and their effects on product quality safety and acceptability

Improving poultry meat quality Prof Massimiliano Petracci, Dr Mario Estévez, 2022-12-06 Considers the impact of dietary background and availability of key nutrients and micronutrients on poultry meat quality Reviews the key quality defects associated with poultry muscle development including dorsal cranial myopathy DCM pale soft exudative PSE and intramuscular connective tissue ICMT Provides a detailed assessment of the individual quality traits consumer expectations are driven by colour texture and flavour

More than Beef, Pork and Chicken - The Production, Processing, and Quality Traits of Other Sources of Meat for Human Diet José Manuel Lorenzo, Paulo E. S. Munekata, Francisco J. Barba, Fidel Toldrá, 2019-02-18 This comprehensive work

explores the demand supply and variable consumer attitude toward a wide variety of unconventional and exotic animal species that are consumed in different parts of the world Individual chapters focus on the consumption of horse meat camel buffalo sheep rabbit wild boar deer goose pheasant and exotic meats such as alligator snake frog and turtle For each type of animal species the carcass characteristics physico chemical properties and nutritional value of the meat are extensively outlined The consumer preference behavior and perception of each type of meat are also covered with focus on important factors from sensory properties to psychological and marketing aspects In promoting a better understanding of the complexities involved in consumer decision making this book aims to improve the competitiveness of the meat industry through effective informational strategies that can increase consumer acceptance of more convenient healthy and environmentally friendly meat choices More than Beef Pork and Chicken The Production Processing and Quality Traits of Other Sources of Meat for Human Diet also focuses on the important role meat plays in the human diet and the evolution of the species Beneficial factors such as protein B complex vitamins zinc selenium and phosphorus are detailed Negative factors are discussed as well with issues such as fat and fatty acid content being addressed for each type of meat presented In exploring the full range of nutritional benefits consumer acceptance and carcass characteristics in a large quantity of different types of animal meats from all over the world this book offers incredible value to researchers looking for a single source on unconventional meat processing *Food Australia* ,2004 **Annual Report of the California Department of Agriculture for the Fiscal Year Ending ...** California. Department of Agriculture,1923

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