



Handbook of Processed Meats and Poultry Analysis

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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 both academia and industry.

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