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 slaughtering, carcass evaluation, and kosher laws Principles and applications in the secondary processing of meat, including breadaging, 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 is a critical tool for all food industry professionals and regulatory personnel.

Meat Science and Applications compiles the most recent science, technology, and applications of meat products, by-products, and meat processing. It details worker safety, waste management, slaughtering, carcass evaluation, meat safety, and animal handling issues from an international perspective. Essential concepts are illustrated with practical examples.

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Handbook of Meat Processing - Fidel Toldrá - 2010-04-20
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 composition and its effect on quality together with the role of additives. There are chapters on fat, protein, and other components in meat, changes in meat pre- and post-slaughter, and additives such as phosphates, salts, hydrocolloids, proteins, carbohydrates and fillers. Part two reviews raw materials, additives, manufacturing processes and representative recipes from around the world for a range of particular meat products. It includes chapters on cooked ham and bacon, cooked, fresh and raw fermented sausages, raw fermented and non-fermented salami, cured air-dried products, burgers and patties, brown and meat jelly, canned and marinated meat. The final part of the book discusses quality and safety issues, particularly meat microbiology. Meat products handbook is a

There has long been a need for a comprehensive all-volume reference on the main types of processed meat products and their methods of manufacture. Based on over twenty years' experience in the industry, Meat products handbook is designed to meet that need. It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality. The first part of the book reviews meat composition and its effect on quality together with the role of additives. There are chapters on fat, protein and other components in meat, changes in meat pre- and post-slaughter, and additives such as phosphates, salts, hydrocolloids, proteins, carbohydrates and fillers. Part two reviews raw materials, additives, manufacturing processes and representative recipes from around the world for a range of particular meat products. It includes chapters on cooked ham and bacon, cooked, fresh and raw fermented sausages, raw fermented and non-fermented salami, cured air-dried products, burgers and patties, brown and meat jelly, canned and marinated meat. The final part of the book discusses quality and safety issues, particularly meat microbiology. Meat products handbook is a

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need-to-know information on meat grades, best values, and common cuts for processing. A one volume reference on processed meat products Combines detailed practical knowledge of processing and ingredients with scientific understanding A standard reference for research & development, quality and production managers in the meat industry

**Meat Products Handbook** - G Feiner - 2006-09-29

There has long been a need for a comprehensive one-volume reference on the main types of processed meat products and their methods of manufacture. Based on over twenty years’ experience in the industry, Meat products handbook is designed to meet that need. It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality. The first part of the book reviews meat composition and its effect on quality together with the role of additives. There are chapters on fat, protein and other components in meat, changes in meat pre- and post-slaughter, and additives such as phosphates, salts, hydrocolloids, proteins, carbohydrates and fillers. Part two reviews raw materials, ageing, marinating processes and representative recipes from around the world for a range of particular meat products. It includes chapters on cooked ham and bacon, cooked, fresh and raw fermented sausages, raw fermented and non-fermented salami, cured air-dried products, burgers and patties, brawn and meat jelly, canned and marinated meat. The final part of the book discusses quality and safety issues, particularly meat microbiology. Meat products handbook is a standard reference for R&D, quality and production managers in meat processing. A one volume reference on processed meat products Combines detailed practical knowledge of processing and ingredients with scientific understanding A standard reference for research & development, quality and production managers in the meat industry

**Handbook of Meat, Poultry and Seafood Quality** - Leo M. L. Nollet - 2008-02-28

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**Handbook of Fermented Meat and Poultry** - Fidel Toldrá - 2008-04-15

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**The Meat Hook Meat Book** - Tom Mylan - 2014-03-20

Buying large, unbutchered pieces of meat from a local farm or butcher shop means knowing where and how your food was raised, and getting meat that is more reasonably priced. It means getting what you want, not just what a grocery store puts out for sale—and tailoring your cuts to what you want to cook, not the other way around. For the average cook ready to take on the challenge, The Meat Hook Meat Book is the perfect guide: equal parts cookbook and butchering handbook, it will open readers up to a whole new world—start by cutting up a chicken, and soon you'll be breaking down an entire pig, creating your own custom burger blends, and throwing a legendary barbecue (hint: it will include The Man Steak—the be-all and end-all of grilling one-upmanship—and a cooler full of ice-cold cheap beer). This first cookbook from meat maven Tom Mylan, co-owner of The Meat Hook, in Williamsburg, Brooklyn, is filled with more than 60 recipes and hundreds of photographs and clever illustrations to make the average cook a butchering enthusiast. With stories that capture the Meat Hook experience, even those who haven’t shopped there will become fans.


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**The Everyday Meat Guide** - Ray Venezia - 2016-04-12

When Rachael Ray wants to tell her 2.6 million viewers how to shop wisely at the meat counter, she invites veteran butcher Ray Venezia on her show. When Rachael Ray wants to tell her 2.6 million viewers how to shop wisely at the meat counter, she invites veteran butcher Ray Venezia on her show. This handbook condenses Venezia’s expert advice from 25 years behind the butcher block, giving every weekend shopper and grill enthusiast the need-to-know information on meat grades, best values, and common cuts for poultry, pork, lamb, veal, and beef. The Everyday Meat Guide includes easy-to-follow illustrations and instructions for the questions butchers are most often asked, plus a handy photo gallery for quick identification at the market. Also includes Ray Venezia’s popular turkey carving method, as seen in *The New York Times*, with step by step instructions including hand placement illustrations. This refreshingly simplified, confidence-instilling take on the most intimidating part of grocery shopping makes navigating the meat counter truly easy.


Small-scale meat processing and preservation for the home cook. Nutrition, environmental impact, ethics, sustainability—it seems like there’s no end to the factors we must consider when we think about our food. At the center of the dietary storm is animal-based agriculture. Was your beef factory-farmed or pasture-raised? Did your chicken free range, or was it raised in a battery cage? Have you, in short, met your meat? Most efforts to unravel the complexities of the production and consumption of animal protein tend to pit meat eaters and vegetarians against each other. The Ethical Meat Handbook seeks a middle ground, arguing that by assuming full responsibility for the food on our fork, and more importantly, the route by which it gets there, animals can be an optimal source of food, fiber, and environmental management. This hands-on, practical guide covers: Integrating animals into your garden or homestead Basic butchery: whole animal, primal, subprimal, and end-cuts, including safety and knife skills Charcuterie: history, general science and math principles, tooling up, and recipes Culinary highlights: getting creative, preparing difficult cuts, sauces, fermented, difficult cuts and extras. Eating diversely may be the most revolutionary and proactive action we can take to ensure the sustainability of our food system. The Ethical Meat Handbook challenges us to take a hard look at our individual dietary choices, increase our self-reliance and at the same time enjoy delicious food that benefits our health and our planet.


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**The Meat Handbook** - Albert Levine - 1963

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**Lawrie's Meat Science** - Fidel Toldra - 2017-04-29

Lawrie’s Meat Science, Eighth Edition, provides a timely and thorough update to this key reference work, documenting significant advances in the
on the final product characteristics and consumer acceptability. quality of meat, and meat safety. The book examines the growth and development of meat animals, from the conversion of muscle to meat and eventual point of consumption. This updated volume has been expanded to include chapters examining such areas as packaging and storage, meat tenderness, and meat safety. Furthermore, central issues such as the effects of meat on health and the nutritional value of meat are analyzed. Broadly split into four sections, the book opens with the fundamentals behind the growth of meat animals, the second section covers the storage and spoilage of meat products, with the third section exploring the eating quality of meat, from flavor to color. The final section reviews meat safety, authenticity, and the effect of meat on health. Encompasses the recognized gold-standard reference for the meat industry brings together leading experts in each area, providing a complete overview of the meat sciences. Includes all the latest advances, bringing this new edition completely up-to-date, including developments in meat quality, safety, and storage.

**Lawrie's Meat Science** - Pidel Tolbra - 2017-04-29

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**Sustainable Meat Production and Processing** - Charis M. Galanakis - 2018-10-29

Sustainable Meat Production and Processing presents current solutions to promote industrial sustainability and best practices in meat production, from postharvest to consumption. The book acts as a guide for meat and animal scientists, technologists, engineers, professionals and producers. The 12 most trending topics of sustainable meat processing and meat by-products management are included, as are advances in ingredient and processing systems for meat products, techno-functional ingredients for meat products, applications from meat processing by-products, applications of blood proteins, artificial meat production, possible uses of processed slaughter co-products, and environmental considerations. Finally, the book covers the preferred technologies for sustainable meat production, natural antioxidants as additives in meat products, and facilitators and barriers for foods containing meat co-products. Analyzes the role of novel technologies for sustainable meat processing, covers how to maintain sustainability and achieve high levels of meat quality and safety. Presents solutions to improve productivity and environmental sustainability. Takes a proteomic approach to characterize the biochemistry of meat quality defects.

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**Advances in Meat Processing Technology** - Alaa El-Din A. Bekht - 2017-09-29

This book covers fundamental, recent developments in meat processing, emphasizing the mechanism of action of these technologies and their impact on the final product characteristics and consumer acceptability.
North America, Europe, and Asia, this guide provides international expertise and a truly global perspective on food manufacturing.

**Handbook of Food Products Manufacturing, 2 Volume Set - Nirmal Sinha - 2007-04-27**
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 over 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.

**Poultry Meat Processing - Casey M. Owens - 2000-12-26**
When the first edition of Poultry Meat Processing was published, it provided a complete presentation of the theoretical and practical aspects of poultry meat processing, exploring the complex mix of biology, chemistry, engineering, marketing, and economics involved. Upholding its reputation as the most comprehensive text available, Poultry Meat Pro

**Pork - Paulo E.S. Munekata - 2021-09-02**
The processing of pork is a common technological practice that modifies the taste, flavor, texture, and color of raw pork meat. Due to pork's accessible price and versatility, the manufacture of pork products offer a variety of options to consumers. With editors and contributors from 24 countries in international expertise and a truly global perspective on food manufacturing.

**Great Sausage Recipes and Meat Curing - Rytek Kutas - 1984**
Explains how to make brine, and cure meats, demonstrates sausage making techniques, provides recipes, and tells how to start a sausage-making business

**The Meat Book - Ben O'Donoghue - 2016-05-03**
The answer to any meat lover's dream—150 relaxed, approachable recipes for the best meat dishes from around the world. The Meat Book is the ultimate cookbook for the carnivore in all of us; it's packed full of delicious meat-based recipes for people who love unfussy, easy food that's fresh and seasonal and tastes great. In his follow-up book to The BBQ Companion, Ben presents 150 brand-new international recipes for his favorite meat dishes from around the world. Chapters are broken down according to type of meat, from beef, pork, poultry, and lamb to chapters on charcuterie and stocks, sauces, and brines. Try the osso bucco with gremolata, the Cuban-style cheeseburger, mascarpone and prosciutto-stuffed spatchcock or red braised Japanese pork hock, or perhaps one of his more unique creations, such as the fruit-stuffed meatballs or maple-brined drumsticks. Perfect for a couple, a family, and a crowd, The Meat Book will take you on a flavorful journey around the world, one hearty meal at a time.

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**Handbook of Meat and Meat Processing - Jack Sleigh - 1997-01-09**
How to smoke a variety of foods, including turkey, cheese, sausage, fish, beef, nuts, wild game. A classic reference.

**Homemade Smoke Cooking Meat, Fish & Game - Jack Sleigh - 1997-01-09**
How to smoke a variety of foods, including turkey, cheese, sausage, fish, beef, nuts, wild game. A classic reference.
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The River Cottage Meat Book - Hugh Fearnley-Whittingstall - 2008

Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat - everything you'll need to know about choosing the best raw materials and understanding the different cuts - before offering recipes for 150 classic dishes.

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Meat Illustrated - America’s Test Kitchen - 2020-10-27

Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, Meat Illustrated is the go-to source on meat, providing essential information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (77 in total) shine. Meat Illustrated teaches you the best methods for center-of-the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat beyond centerpiece status with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba. Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie-roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid stovetop splatters. Even have fun with DIY curing projects.

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Pure Charcuterie - Meredith Leigh - 2017-11-06

Cured meat products arose from the need for preservation, in a time when cooking and refrigeration were not always available. Today, charcuterie is an embodiment of art in the kitchen, combining precision, balance, patience, and creativity; an economy of ingredients, as poetry is an economy of words. The confluence of ingredients, the pure joy of ingredients, can enable anyone to craft cured meats in their home. Pure Charcuterie is a practical and artistic look at the techniques for curing meat
way to preserve highly valuable food. This accessible, beautiful, visual guide walks the reader through the process of making charcuterie, including sourcing ingredients clear explanations of charcuterie technique creative recipes balancing tradition and invention smoking meats and building your own smoker. The analogies drawn between art and food, along with creative and accessible photographic discussions of charcuterie technique, make this book an essential primer on the basics of charcuterie: the mystery, the science, the art, and the technique. Ideal for home cooks working in small spaces, Pure Charcuterie is a must-have for experienced and new cooks alike—and any home artisan.

Meat Quality Analysis - Ashim Kumar Biswas - 2019-08-21
Meat Quality Analysis: Advanced Evaluation Methods, Techniques, and Technologies takes a modern approach to identify a compositional and nutritional analysis of meat and meat products, post-mortem aging methods, proteome analysis for optimization of the aging process, lipid profiles, including lipid mediated oxidations, meat authentication and traceability, strategies and detection techniques of potential food-borne pathogens, pesticide and drug residues, including antimicrobial growth promoters, food preservatives and additives, and sensory evaluation techniques. This practical reference will be extremely useful to researchers and scientists working in the meat industry, but will also be valuable to students entering fields of meat science, quality and safety. Presents focused detection techniques for reducing or eliminating foodborne pathogens from meat. Includes strategies and methods on how to better understand meat authenticity and traceability, including meat speciation Provides tables, figures and illustrations to facilitate a better understanding of techniques and methods.

Analytical Techniques in Meat Science - V. V. Kulkarni - 2021-11-18
Analytical Techniques in Meat Science is a comprehensive compilation of all the relevant methodologies for the quality analysis of meat. The content of the book is designed to cater to requirement of meat producers, regulatory agencies, researchers, students, teachers, laboratory staff etc. It covers techniques for physico-chemical analysis, species identification and microbiological examination of meat. Also, it contains the latest biotechnological and proteomic techniques for meat quality evaluation. To help the reader understand better figures, tables, line diagrams, etc are used frequently whenever needed. Some important pictures are given in plates for lucid and clear understanding of the concept. Note: T&F does not sell or distribute the hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka.

Meat Inspection and Control in the Slaughterhouse - Thimjos Ninios - 2014-06-11
Meat inspection, meat hygiene and official control tasks in the slaughterhouse have always been of major importance in the meat industry, and are intimately related with animal diseases and animal welfare. The history of meat inspection has largely been a success story. Huge steps have been taken over more than a century to prevent the transmission of pathogenic organisms and contagious diseases from animals to humans. Various factors influence the quality and safety of meat including public health hazards (zoonotic pathogens, chemical substances and veterinary drugs), animal health and welfare issues during transport and slaughter. Meat inspection is one of the most important programs in improving food safety, and its scope has enlarged considerably over the last decades. Globalization has affected the complexity of the modern meat chain and has provided possibilities for food fraud and unfair competition. During the last two decades many food fraud cases have been reported, which have caused concern among consumers and the industry. Subsequently meat inspection is faced with new challenges. Meat Inspection and Control in the Slaughterhouse is an up-to-date reference book that responds to these changes and reflects the continued importance of meat inspection for the food industry. The contributors to this book are all international experts in the areas of meat inspection and the official controls limited to slaughterhouses, providing a rare insight into the international meat trade. This book will be of importance to students, professionals and members of the research community worldwide who aim to improve standards of meat inspection procedures and food safety.

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Advances in Meat Processing Technologies: Modern Approaches to Meet Consumer Demand - Daneyla L. Kalsch - 2020-08-31
Meat and meat-based products play an important role in foods in the diets of people around the world. However, environmental and social issues have posed a challenge to meat production processes. On the other hand, the advent of modern consumer conscious production values across the food processing industry and a changing attitude among some communities towards the consumption of products from animal origin. The development of meat science and technology has brought solutions that allow the consumption of meat in a greater proportion from the source. Traditional processes such as salting, smoking, and fermentation have been refined, and, more recently, processes such as emulsification, marinating, and tenderizing of meat, have
Meat and meat-based products play an important role as foods in the diets of people around the world. However, environmental and social issues have posed a challenge to meat production processing plants, with the advent of more consumer-conscious products, consumers, and adaptation and modernization of slaughterhouses, as well as the use of more suitable processing technologies for saving water, energy, and reducing waste production, while still trying to provide a high level of nutritional, sensory, and food-safety for consumers. Advances in Meat Processing Technologies aims to inform students, researchers, lecturers, and others who are interested in the subject, about new meat and meat-based product processing operations. The simple, topical presentation of the book, which covers a wide variety of products, makes the book a key reference for students, researchers, lecturers, professionals, and general readers who are interested in the subject of meat processing technology.

Meat Science - P. D. Warriss - 2010
Outlining the core principles of the subject, this introductory-level textbook covers the production of meat, its structure and chemical composition, meat quality and hygiene, and animal welfare, handling, and slaughter. The new edition has been updated to cover significant advances such as the process of conditioning, leading to the tenderization of meat, and new coverage of the use of molecular genetic techniques to try to select animals for improved meat quality. It is an essential text for students and professionals in food science and technology, those working in the meat industry, meat inspectors, and vets. * New larger format in two colors throughout * Fully revised and updated including new coverage of genomics * Carefully selected references and titles for further reading

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Ginger Pig Meat Book - Fran Warde - 2014-06-02
Tim Wilson and Fran Warde have teamed up to create this comprehensive reference work and inspirational collection of recipes. For each type of meat, the book recommends the best breeds, advises which cuts suit which style of cooking and tells you what to ask your butcher in order to buy the best quality. There are more than 100 recipes arranged according to season, from Sticky citrus-marinated pork chops in April through Moroccan chicken with preserved lemons in July to Slow-baked herb-crusted leg of mutton in December. Through monthly farm diaries, the book also reveals what life is really like on a thriving British farm. Packed with specially commissioned photographs taken on the farm as well as in the kitchen by renowned photographer Kristin Perers, this is a uniquely beautiful and useful book.

Gracey's Meat Hygiene - David S. Collins - 2015-01-20
Gracey’s Meat Hygiene, Eleventh Edition is the definitive reference for veterinarians working in meat hygiene control. This new edition of a classic text reflects the recent significant changes in science, legislation and practical implementation of meat hygiene controls in the UK, Europe and worldwide since the 10th edition was published in 1999. An excellent practical guide for teaching food hygiene to veterinary students worldwide, in addition to laying the foundations of food animal anatomy, pathology and disease. New chapters address the increased concern of both the public and inspectors to issues of animal welfare and recognise the role of the profession, and interest from the consumer, in environmental protection. Key features include: Fully updated new edition, in a refreshed design with colour photographs and illustrations throughout. Includes new content on meat hygiene inspection covering the components of an integrated food safety management system as well as animal health and welfare controls in the 'farm to fork' system. A practical approach to health and safety in meat processing is outlined by identifying the hazards and then describing how these can best be controlled. With contributions from veterinary and industry experts, this edition is both a valuable teaching aid and a practical reference for veterinarians and all food business operators and their staff.

Meat and Meat Products: Technology, Chemistry and Microbiology - A. Varnam - 1995-12-31 Provides integrated and up-to-date coverage of this important food group

Impact of Meat Consumption on Health and Environmental Sustainability - Raphaely, Talia - 2015-10-19 Meat consumption impacts all aspects of human life and humanity's long-term survival prospects. Despite this knowledge, society continues to ignore the negative impact of consuming meat, which include excessively high contributions to global greenhouse gas emissions, contributes to deforestation and water pollution and depletion, antimicrobial resistance, and negative impacts on human health. Impact of Meat Consumption on Health and Environmental
Meat consumption impacts all aspects of human life and humanity's long-term survival prospects. Despite this knowledge, society continues to ignore the negative impact of consuming meat, which include excessively high contributions to global greenhouse gas emissions, land and water pollution and depletion, antimicrobial resistance, and negative impacts on human health. Impact of Meat Consumption on Health and Environmental Sustainability addresses the difficulties, challenges, and opportunities in reducing excessive meat consumption in order to mitigate human and environmental damage. Policymakers, academicians, researchers, advanced-level students, technology developers, and government officials will find this text useful in furthering their research exposure to pertinent topics such as dietary recommendations for limiting meat consumption, trade and the meat industry, ethics of meat production and consumption, and the environmental impacts of meat consumption.

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Home Butchering Handbook - Angela England - 2013-08-06

Gone are the days when butchering was only trusted to someone at the local supermarket. Today, butchering has come full circle and is once again appreciated for the great craft that it is. Small butcher shops are popping up everywhere, and people have realized that by handling butchering at home, they can not only save money, but have greater control over the quality of the meat they consume, how they cut, utilize, and preserve it, and from where it is sourced. The Home Butchering Handbook is a hands-on, how-to guide for anyone who understands the benefits of and appreciates this craft, and wishes to fine-tune their knife skills and develop the knowledge necessary to handle all of the most common cuts. Readers will learn from a professional craft butcher how to prepare their kitchen for butchering, what tools they need, how to prepare and store all of the most common cuts, and most importantly what not to do when attempting to butcher at home.

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Meat - Joseph D'Lacey - 2013-10

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Marketing Livestock and Meat - William H Lesser - 2018-02-06

This groundbreaking volume presents a comprehensive view of the many concerns of those involved with livestock and meat marketing. During the 1980s, livestock production faced some critical changes. Product and feed prices became less stable, cycles lost their century-old patterns, both competition and trade barriers seemed to rise, and market outlets shrank in number and ownership diversity. At the same time, the United States demography became increasingly older, while new and confusing health concerns about red meat arose rapidly. This practical book introduces the reader to a range of issues of the livestock marketing system and looks ahead to such future issues as biotechnology, human health, and food safety. Considerable interest is given to international trade, an increasingly important sector in the market. Marketing Livestock and Meat is a concise and convenient compendium of diverse information. It provides functionaries in the system with an overall concept of how the market functions as a whole to promote better skills and strategies for marketing of red meats. The author describes specific applications vital to successful operation of the complex and far-reaching marketing system of meat and livestock, including international trade, grades and grading, health matters, demand for meat, price reporting and electronic markets, costs and benefits, and their combination into marketing strategies for producers. To supplement the research, theories, and strategies presented in this important book, there are many charts, graphs, and photographs. All persons connected to the marketing of meat and livestock—undergraduate students in North America, foreign students interested in exporting meat to the U. S., and most segments of the livestock sector, including supply and processing firms and retailers—will benefit from this important book.


Many of the difficulties that meat and animal scientists face when attempting to address specific problems—such as stress susceptibility and poor meat quality in swine—stem from a lack of understanding of the underlying biological mechanisms that drive muscle growth, metabolism, and its conversion to meat. This book provides current knowledge about skeletal muscle and meat, and serves as a platform for further investigation of specific technical issues. Applied Muscle Biology and Meat Science outlines the tremendous strides made in the field of muscle biology in recent years, particularly pertaining to the understanding of the mechanisms that control skeletal muscle growth and development. With a distinguished international team of contributors, this text discusses the impact these factors have on meat production and quality with worldwide applicability. This state-of-the-science reference covers a wide range of topics in muscle biology and meat science, including genetic selection, muscle structure and development, muscle protein turnover and meat tenderization, meat quality, collagen, color, lipid, and meat safety. With approximately 85 illustrations and tables, the text focuses on biological changes and the appropriate management techniques for meat animals. Given recent developments in energy costs and distribution and changes in the commodities markets driven by the demand for biofuels, the challenges for animal production agriculture will only increase. This valuable text further underlines the understanding of the underlying biological mechanisms that are related to animal and meat production—an understanding that will play an integral role in solving today's industry challenges.


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This highly practical book is written as a day-to-day handbook for meat technologists, managers and all those concerned with making meat products. It will also be of value to students, research workers and others who need to know the methods used in commercial meat product production and the scientific principles behind them. Clear descriptions of the underlying science are given, together with basic recipes and manufacturing processes for the complete range of commercial meat products. Issues of health and hygiene, food spoilage, food safety and legal requirements, are covered. This is an essential handbook both for experienced professionals and for relative newcomers to the manufacturing industry, and a handy reference for anyone who may need to brush up on a particular topic.