THUMBNAIL NOT AVAILABLE

DOWNLOAD PDF

Poultry Meat Processing

By -

CRC Press. Hardcover. Book Condition: New. Hardcover. 448 pages. Dimensions: 10.1in. x 7.1in. x 1.1in.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 Processing, Second Edition is thoroughly expanded and updated. Understand the Theoretical and Practical Aspects of Processing Poultry From Farm to Fork Now containing even more illustrations, this completely revised second edition features: Three new chapters - Nutritive Value of Poultry Meat, Coproducts and By-products from Poultry Processing, and Poultry Processing Under Animal Welfare and Organic Standards in the U. S. New techniques for assessing poultry meat tenderness, equivalency scales for sensory and instrumental tenderness measurements, and calculations for marination Significant updates on primary, secondary, and further processing to reflect changes in the processing industry This extremely informative textbook covers the gamut of poultry processing, including live bird production, muscle protein functionality, processing plant operations (primary, secondary, and further processing), quality and safety of poultry products, inspection systems, and wastewater management. It provides the steps and conditions used in...

READ ONLINE
[5.48 MB]

Reviews

This ebook will not be simple to start on looking at but really enjoyable to read. It is one of the most awesome book we have study. Your life span is going to be transform when you complete looking over this pdf.
-- Kayla Gutkowski

A whole new electronic book with an all new perspective. It is one of the most incredible book we have read. Your way of life span will likely be convert when you comprehensive reading this article book.
-- Spencer Fay