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Handbook of Poultry Science and Technology, Volume 2 ...

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cooked or semi-cooked retail products. It includes the scientific, technical, and engineering principles of poultry processing, methods and product categories, product manufacturing and attributes, and sanitation and safety.

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(2-Volume) by Isabel Guerrero-Legarreta March 2010.

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Quality of Frozen Poultry Esther Sendra-Nadal Grupo Industrialización de Productos de Origen Animal (IPOA



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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, 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

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**Processing**  
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

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into seven parts: Secondary processing of poultry 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,

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Processing, 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

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



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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 Scanes' seminal, comprehensive text presents students and professionals alike with valuable,

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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"

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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 Products Processing: An Industry Guide covers all major aspects of the modern poultry further processing industry. The author provides a comprehensive guide to the many steps involved in

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Converting poultry muscle (chicken, turkey, duck, ratite, etc.) into meat and highlights the critical points required to assure high quality and safe product manufacturing. The book opens with an overview of the poultry industry and then discusses poultry anatomy and muscle biology as they relate to meat quality and potential problems associated with further processing. Several chapters are devoted to meat product formulations (including numerous recipes), processing equipment, and principles of equipment operation. A separate chapter is devoted to the growing field of battering and breading poultry products, such as chicken nuggets, with many illustrations of equipment operation, discussions of

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the various breeding employed, and trouble shooting. Another section focuses on food safety, microbiology, sanitation methods, and HACCP, including models for primary and further processing. Material on meat color, color defects, flavor, and sensory analysis is also included to help the reader understand factors affecting the challenges and problems the industry faces when marketing poultry products.

A comprehensive reference for the poultry industry—Volume 2 describes poultry processing from raw meat to final retail products With an unparalleled

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Processing

Level of coverage, the Handbook of Poultry Science and Technology provides an up-to-date and comprehensive reference on poultry processing. Volume 2: Secondary Processing covers processing poultry from raw meat to uncooked, cooked or semi-cooked retail products. It includes the scientific, technical, and engineering principles of poultry processing, methods and product categories, product manufacturing and attributes, and sanitation and safety. Volume 2: Secondary Processing is divided into seven parts: Secondary processing of poultry products—an overview Methods in processing poultry products—includes emulsions and gelations; breasting and battering; mechanical deboning; marination,

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Processing, 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

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**Processing** 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

Healthy chickens are happy chickens. This one-of-a-kind reference book covers the health problems that plague chickens of all breeds and ages. Practical charts identify common symptoms and causes of infection, while an alphabetic listing of diseases provides advice on treatment. You'll find helpful descriptions of troublesome ailments of all types, from poor egg production to crooked toe syndrome.



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Practical remedies and gentle preventative care measures will help your beloved flock stay happy, healthy, and safe.

This has been the indispensable companion of chicken breeders since its introduction in 1949. Chapters include the genetics of plumage, egg production, body size, disease resistance, and much more. (Animals/Pets)

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