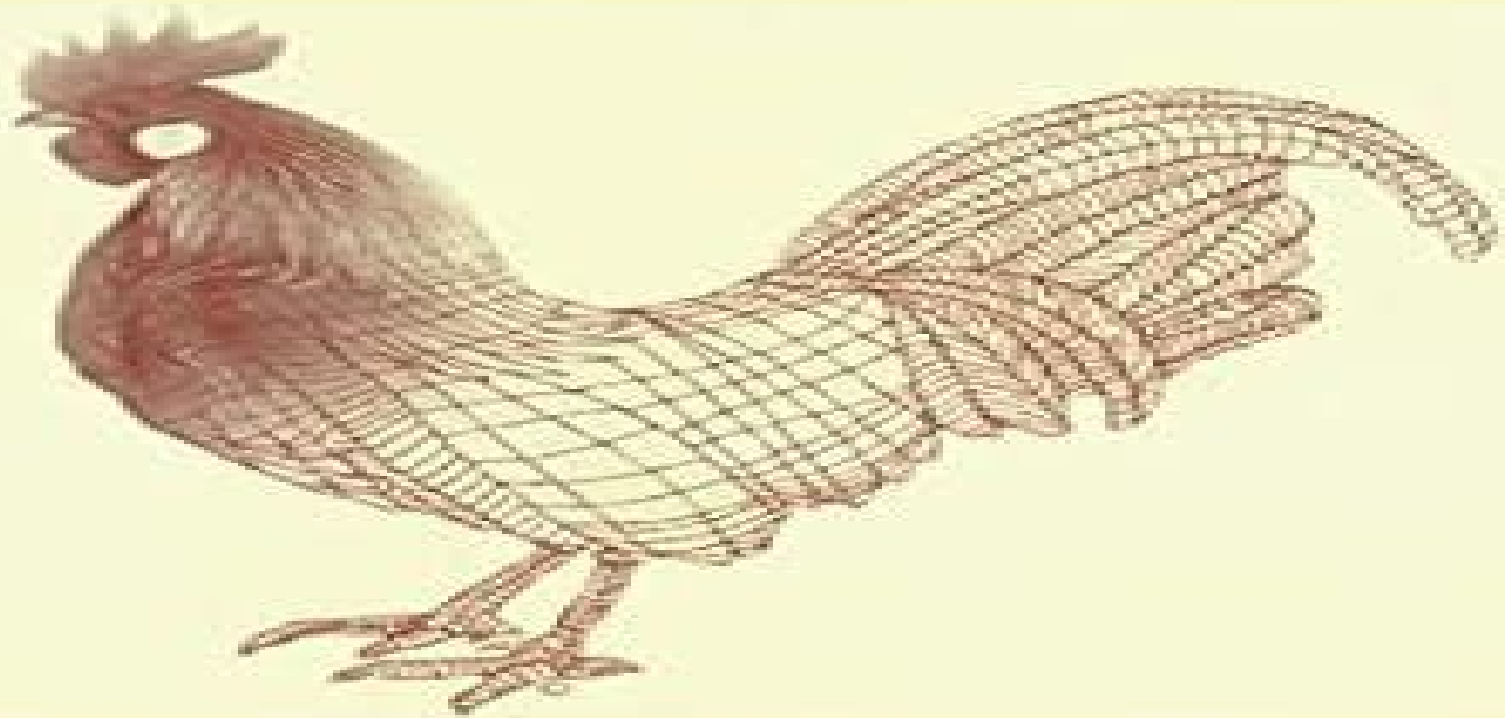


Poultry Products Processing

An Industry Guide



Shai Barbut

Poultry Products Processing An Industry Guide

Prof. Steven C. Ricke



Poultry Products Processing An Industry Guide:

Poultry Products Processing Shai Barbut, 2016-04-19 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 converting poultry muscle chicken turkey duck ratite etc into meat and highlights the critical points required to assure high quality and safe produ

Poultry Products Processing Shai Barbut, 2001-09-26 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 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 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

Handbook of Poultry Science and Technology, Primary Processing Isabel Guerrero-Legarreta, Alma Delia Alarcón-Rojo, Christine Alvarado, Amarinder S. Bawa, Francisco Guerrero-Avendaño, Janne Lundén, Lisa McKee, José Angel Pérez-Alvarez, Yoshinori Mine, Casey M. Owens, Joe M. Regenstein, Marcelo R. Rosmini, Jorge Soriano-Santos, J. Eddie Wu, 2010-03-30 A comprehensive reference for the poultry industry Volume 1 describes everything from husbandry up to preservation With an unparalleled level of coverage the Handbook of Poultry Science and Technology provides an up to date and comprehensive reference on poultry processing Volume 1 describes husbandry slaughter preservation and safety It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts Throughout the coverage 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 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

Handbook of Poultry Science and Technology, Secondary Processing Isabel Guerrero-Legarreta, Alma Delia Alarcón-Rojo, Christine Alvarado, Amarinder S. Bawa, Francisco Guerrero-Avendaño, Janne Lundén, Lisa McKee, José Angel Pérez-Alvarez, Yoshinori Mine, Casey M. Owens, Joe M. Regenstein, Marcelo R. Rosmini, Jorge Soriano-Santos, J. Eddie Wu, 2010-03-30 A comprehensive reference for the poultry industry Volume 2 describes poultry processing from raw meat to final retail products With an unparalleled 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 cooking and curing and non meat ingredients Product manufacturing includes canned poultry meat turkey bacon and sausage breaded product nuggets paste product p t 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 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

Achieving sustainable production of poultry meat Volume 1 Steven C. Ricke, 2017-01-01 To meet growing demand the FAO has estimated that world poultry production needs to grow by 2 3% per year to 2030 Much of the increase in output already achieved has been as a result of improvements in commercial breeds combined with rearing in more intensive production systems However more intensive systems and complex supply chains have increased the risk of rapid transmission of animal diseases and zoonoses Consumer expectations of sensory and nutritional quality have never been higher At the same time consumers are more concerned about the environmental impact of poultry production as well as animal welfare Drawing on an international range of expertise this book reviews research on safety quality and sustainability issues in poultry production Part 1 discusses risks from pathogens detection and safety management on farms and in slaughterhouse operations Part 2 looks at

ways of enhancing the flavour colour texture and nutritional quality of poultry meat Finally the book reviews the environmental impact of poultry production Achieving sustainable production of poultry meat Volume 1 Safety quality and sustainability will be a standard reference for poultry and food scientists in universities government and other research centres and companies involved in poultry production It is accompanied by two further volumes which review poultry breeding nutrition health and welfare

Duck Production and Management Jewel Debnath, 2022-11-24 This book covers nearly all the aspects of duck rearing system with various duck genetic resources of India their nutritional requirements care management diseases and prevention slaughter grading packaging of meat nutritional importance of meat egg and integrated farming To make this book more competent for farmers enlisted certain drugs for treatment of different diseases of duck and vaccination schedule has also been included in the text References have been included in this book to refer the interested reader for details understanding of duck rearing system The language is kept simple and lucid for ease of understanding This book will find right place in the hands of researchers veterinary graduates students of the animal sciences and farmers who are engaged in duck farming Note Taylor and Francis does not sell or distribute the print editions of this title in India Pakistan Nepal Bhutan Bangladesh and Sri Lanka

Food Microbiology Michael P. Doyle, Robert L. Buchanan, 2012-12-28 This essential reference emphasizes the molecular and mechanistic aspects of food microbiology in one comprehensive volume Addresses the field's major concerns including spoilage pathogenic bacteria mycotoxigenic molds viruses prions parasites preservation methods fermentation beneficial microorganisms and food safety Details the latest scientific knowledge and concerns of food microbiology Offers a description of the latest and most advanced techniques for detecting analyzing tracking and controlling microbiological hazards in food Serves as significant reference book for professionals who conduct research teach food microbiology courses analyze food samples conduct epidemiologic investigations and craft food safety policies

Microbiologically Safe Foods Norma L. Heredia, Irene V. Wesley, Jose Santos Garcia, 2009-04-20 This book focuses on state of the art technologies to produce microbiologically safe foods for our global dinner table Each chapter summarizes the most recent scientific advances particularly with respect to food processing pre and post harvest food safety quality control and regulatory information The book begins with a general discussion of microbial hazards and their public health ramifications It then moves on to survey the production processes of different food types including dairy eggs beef poultry and fruits and vegetables pinpointing potential sources of human foodborne diseases The authors address the growing market in processed foods as well novel interventions such as innovative food packaging and technologies to reduce spoilage organisms and prolong shelf life Each chapter also describes the normal flora of raw product spoilage issues pathogens of concern sources of contamination factors that influence survival and growth of pathogens and spoilage organisms indicator microorganisms approaches to maintaining product quality and reducing harmful microbial populations microbial standards for end product testing conventional microbiological and molecular

methods and regulatory issues Other important topics include the safety of genetically modified organisms GMOs predictive microbiology emerging foodborne pathogens good agricultural and manufacturing processes avian influenza and bioterrorism

Encyclopedia of Animal Science - (Two-Volume Set) Wilson G. Pond, Duane E. Ullrey, Charlotte Kirk Baer, 2018-10-08 PRINT ONLINE PRICING OPTIONS AVAILABLE UPON REQUEST AT reference.taylorandfrancis.com Containing case studies that complement material presented in the text the vast range of this definitive

Encyclopedia encompasses animal physiology animal growth and development animal behavior animal reproduction and breeding alternative approaches to animal maintenance meat science and muscle biology farmed animal welfare and bioethics and food safety With contributions from top researchers in their discipline the book addresses new research and advancements in this burgeoning field and provides quick and reader friendly descriptions of technologies critical to professionals in animal and food science food production and processing livestock management and nutrition

63rd International Congress of Meat Science and Technology Declan Troy, Ciara McDonnell, Laura Hinds, Joseph Kerry, 2023-09-04 This book contains over 400 offered papers which were presented at the 63rd International Congress of Meat Science and Technology held in Cork Ireland from 13-18 August 2017 Under the theme of nurturing locally growing globally areas covered in the congress included meat sustainability and the role of the of meat science in a challenging global environment genetics and genomics the science of meat quality technological demands in meat processing from an Asian perspective international best practice in animal welfare scientific advances underpinning meat safety emerging technologies in meat processing meat science and impact consumer aspects meat biochemistry advancements in meat packaging and the congress ended with a session on meat and health with focus on sustaining healthy protein sources This year also included a session dedicated to addressing specific hot topics of importance to the industry and meat scientists These proceedings reflect the truly global nature of meat research and provide an insight into current research issues for the industry

Operations in Food Refrigeration Rodolfo H. Mascheroni, 2012-06-06 The final quality of a food product is impacted heavily by preservation technologies such as chilling freezing and freeze drying as well as the numerous pretreatments that are routinely applied to foods Adequate design and implementation of each of these treatments are critical to ensuring the integrity of the final food product the productiv

[Handbook of Meat and Meat Processing, Second Edition](#) Y. H. Hui, 2012-01-11 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

slaughter carcass evaluation and kosher laws Principles and applications in the secondary processing of meat including breading 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 it is a critical tool for all food industry professionals and regulatory personnel

Poultry Meat Processing Casey M. Owens, 2010-02-09 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*

Achieving sustainable production of poultry meat Volume 1 Prof. Steven C. Ricke, 2016-12-31 Reviews latest research on zoonoses affecting poultry meat such as Salmonella and Campylobacter as well as methods for their control on the poultry farm and in the slaughterhouse Summarises advances in understanding and optimising poultry quality traits such as flavour colour tenderness shelf life and nutritional quality Discusses developments in measuring and reducing the environmental impact of poultry production

Poultry Meat Processing and Quality G. C. Mead, 2004-06 Meat quality and consumer requirements Breeding and quality of poultry Husbandry techniques Stunning and slaughter of poultry Primary processing of poultry Further processing of poultry Poultry packaging Poultry refrigeration Other poultry preservation techniques Production of turkeys geese ducks and game birds Microbial hazards in poultry production and processing Chemical residues in poultry Shelf life and spoilage of poultry meat Measuring quality parameters Managing the safety and quality of poultry meat Treatment and disposal of poultry processing waste

Career Guide to Industries, 1994

Marketing Information Guide, 1968

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

Handbook of Water and Energy Management in Food Processing Jiri Klemes, Robin Smith, Jin-Kuk Kim, 2008-06-30 Effective water and energy use in food processing is essential not least for legislative compliance and cost reduction This major volume reviews techniques for improvements in the efficiency of water and energy use as well as wastewater treatment in the food industry Opening chapters provide an overview of key drivers for better management Part two is concerned with assessing water and energy consumption and designing strategies for their reduction These include auditing energy and water use and modelling and optimisation tools for water minimisation Part three reviews good housekeeping procedures measurement and process control and monitoring and intelligent support systems Part four discusses methods to minimise energy consumption Chapters focus on improvements in specific processes such as refrigeration drying and heat recovery Part five discusses water reuse and wastewater treatment in the food industry Chapters cover water recycling disinfection techniques aerobic and anaerobic systems for treatment of wastewater The final section concentrates on particular industry sectors including fresh meat and poultry cereals sugar soft drinks brewing and winemaking With its distinguished editors and international team of contributors Handbook of water and energy management in food processing is a standard reference for the food industry Provides an overview of key drivers for better management Reviews techniques for improvements in efficiency of water and energy use and waste water treatment Examines house keeping procedures and measurement and process control *Improving poultry meat safety and sustainability* Dr Steven C. Ricke, Prof Nicolae Corcionivoschi, Dr Jessica Hite, Dr Todd Callaway, Dr Nicole Jaffrezic-Renault, Debabrata Biswas, Dr Kumar Venkitanarayanan, Dr Paul McMullin, Dianna Bourassa, Dr Janne Lundén, Dr Dana K. Dittoe, Ilkka Leinonen, Dr Kelly Wamsley, Prof Xiuping Jiang, 2025-03-25 Highlights the major zoonotic disease threats to poultry production detailing their characterisation identification and routes of transmission Addresses both on farm safety and postharvest management techniques in preventing the risk and spread of zoonotic and other diseases Considers how elements of poultry production can be better managed to improve safety and sustainability such as improving feed formulation and litter management to reduce environmental impact

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In an era characterized by interconnectedness and an insatiable thirst for knowledge, the captivating potential of verbal expression has emerged as a formidable force. Its ability to evoke sentiments, stimulate introspection, and incite profound transformations is genuinely awe-inspiring. Within the pages of "**Poultry Products Processing An Industry Guide**," a mesmerizing literary creation penned by way of a celebrated wordsmith, readers attempt an enlightening odyssey, unraveling the intricate significance of language and its enduring impact on our lives. In this appraisal, we shall explore the book's central themes, evaluate its distinctive writing style, and gauge its pervasive influence on the hearts and minds of its readership.

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