
Meat Products Handbook

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PROCESSING INSPECTORS CALCULATIONS HANDBOOK

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September 4th, 2019 - This book contains 40 chapters and is divided into three parts 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'

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August 16th, 2019 - Handbook of Fermented Meat and Poultry Second Edition provides readers with a full overview of meat fermentation the role of microorganisms naturally present and or added as starter cultures safety aspects and an account of the main chemical biochemical physical and microbiological changes that occur in processing and how they affect final quality'

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