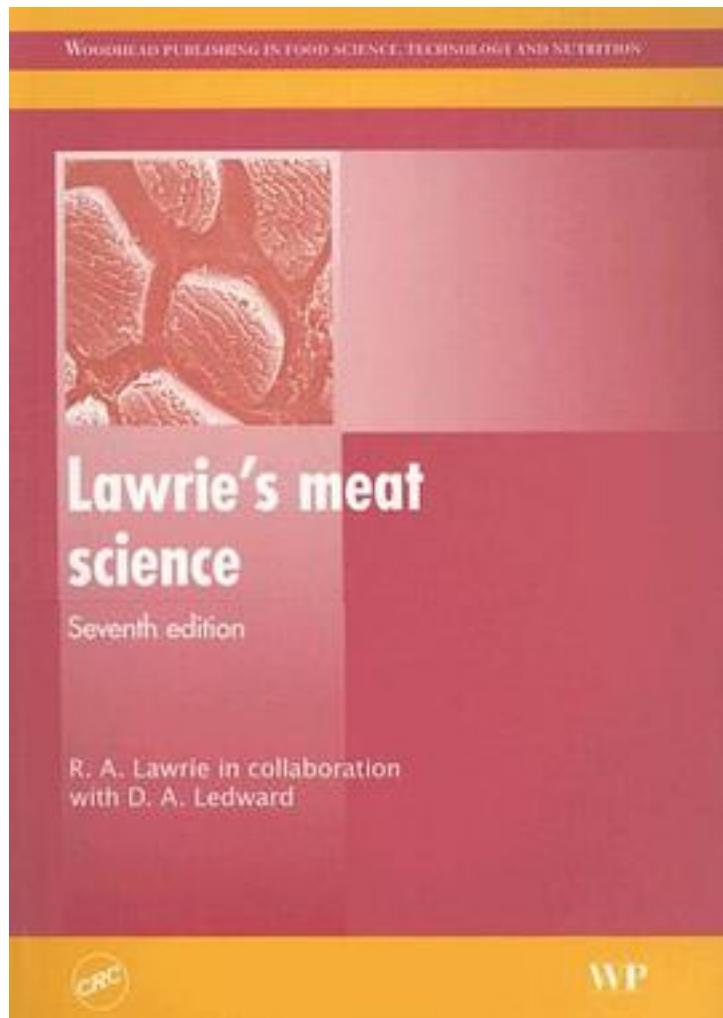


Lawrie's meat science, Seventh Edition (Woodhead Publishing in Food Science, Technology and Nutrition)



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"Lawrie's Meat Science" has established itself as a standard work for both students and professionals in the meat industry. Its basic theme remains the central importance of biochemistry in understanding the production, storage, processing and eating quality of meat. At a time when so much controversy surrounds meat production and nutrition, "Lawrie's Meat Science" provides a clear guide which takes the reader from the growth and development of meat animals, through the conversion of muscle to meat, to the point of consumption. The seventh edition includes details of significant advances in meat science which have taken place in the last eight years, especially in areas of eating quality of meat and meat biochemistry.

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