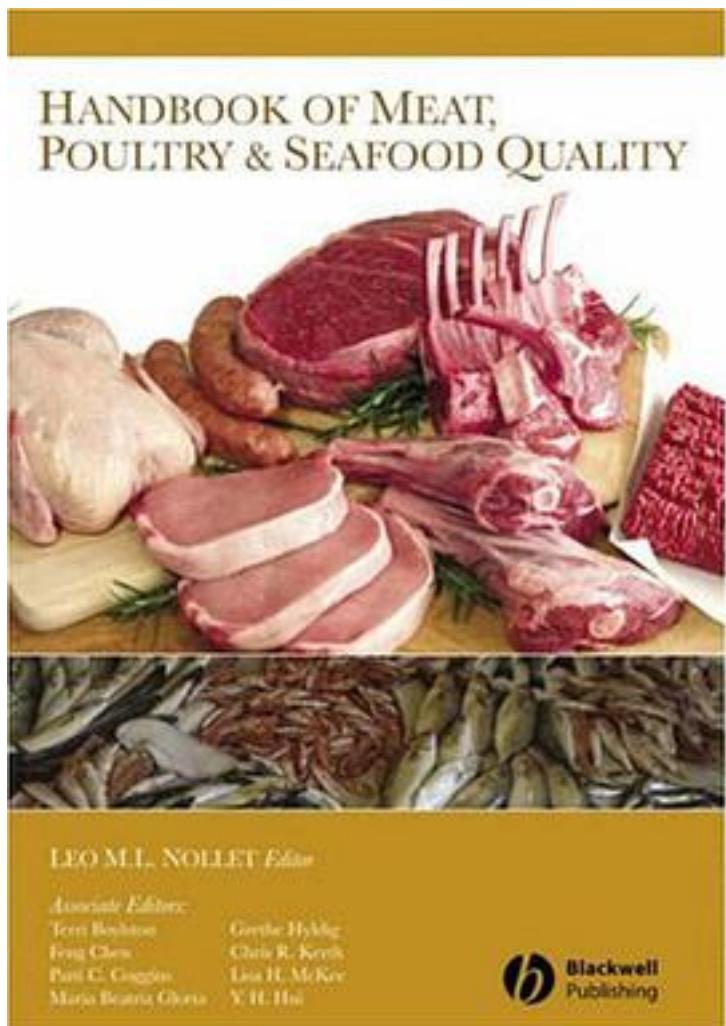


Handbook of Meat, Poultry and Seafood Quality



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The Handbook of Meat, Poultry and Seafood Quality commences with a discussion of basic scientific factors responsible for the quality of fresh, frozen and processed muscle foods, especially sensory attributes and flavors. Following sections discuss factors affecting the quality of beef, pork, poultry, and seafood. Under each muscle food, some or all of the following factors affecting the quality are discussed: additives aroma color contaminants flavors microbiology moisture mouthfeel nutrition packaging safety sensory attributes shelf-life stability tainting texture water activity Editor Nollet heads a stellar editorial team and leads an international collection of over 60 expert contributors from government, industry, and academia in covering the key factors affecting the quality of beef, pork, poultry and fish and presenting them in a single source.

作者介绍:

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