



Organic Meat Production And Processing

Nivedita Datta, Peggy M. Tomasula



Organic Meat Production And Processing:

Organic Meat Production and Processing Steven C. Ricke, Ellen J. Van Loo, Michael G. Johnson, Corliss A. O'Bryan, 2012-02-08 *Organic Meat Production and Processing* describes the challenges of production processing and food safety of organic meat. The editors and international collection of authors explore the trends in organic meats and how the meat industry is impacted. Commencing with chapters on the economics market and regulatory aspects of organic meats, coverage then extends to management issues for organically raised and processed meat animals. Processing, sensory and human health aspects are covered in detail, as are the incidences of foodborne pathogens in organic beef, swine, poultry and other organic meat species. The book concludes by describing pre-harvest control measures for assuring the safety of organic meats. *Organic Meat Production and Processing* serves as a unique resource for fully understanding the current and potential issues associated with organic meats.

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.

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.

Hand Book of Processed Functional Meat Products Sajad A. Rather, F. A. Masoodi, 2024-10-22. Functional food technology aims to boost consumer well-being by providing health benefits beyond that of fundamental nutrition. Meat and meat products have numerous disease-preventing and health-promoting benefits. However, the meat industry has faced many new challenges since the World Health Organization (WHO) studies suggesting that small increases in the risk of several

cancers may be associated with high consumption of processed meat. In addition, consumers often associate meat with a negative health image. This negative image of meat is mainly due to fat content such as saturated fatty acids and cholesterol and process-induced toxicants like N-nitroso compounds and polycyclic aromatic hydrocarbons (PAHs) and the alliance of these with chronic diseases. In this context, the functional food concept applied to meat processing has gained importance, especially by reduction, replacement of fat, sodium nitrites, reduction of process-induced toxicants and addition of beneficial components such as probiotics and bioactive compounds. *Hand Book of Processed Functional Meat Products* provides meat industry professionals with a step-by-step guide to post-mortem muscle chemistry, functional and cultured meat products, design and development, bioactive compounds, reduction of carcinogenic compounds, application of enzymes and nanotechnology, innovation in sensory assessment, authentication and marketing, 3D printing in the development of meat-based products and regulatory and consumer challenges in functional meat products. This book differs from other publications on functional meat product processing in that it offers comprehensive coverage and in-depth discussion of the most recent scientific and technological applications in functional meat products. Many meat science and technology books available on the market describe meat chemistry, properties and basic science with only a rudimentary understanding of meat processing, functional meat products, development and applications. Therefore, this work will be helpful for food industry professionals, policy makers, researchers, students, teachers and nutritionists and dieticians for a complete and up-to-date overview of functional meats processing and quality evaluation.

Handbook of Organic Food Processing and Production S. Wright, 2012-12-06. The increasing interest in organic foods has created a need for this book, the first practical manual to cover the processing of organic food and drink. The book shows how a company can process organic foods, emphasising economic and legal considerations. The authors have been selected for their extensive hands-on experience of organic food processing. By demystifying the processing of organic foods, this book will encourage those from outside the current organic food industry to become involved. An initial introduction to organic food is followed by a review of organic legislation, chapter 2 and the organic certification process, chapter 3. The following six chapters cover the major organic commodity groups: Fruit and Vegetables, Cereal Products, Meat and Meat Products, Dairy Products, Other Processed Foods and Alcoholic Drinks. Chapter 10 is devoted to developments in the USA. Finally, there is an extensive directory giving details of the major players and organic organisations throughout the world. The book will appeal to technical and marketing personnel in organic food and drink processing companies as well as their counterparts in companies who want to become involved. Other people who will find this book of interest include retailers who sell organic foods, farmers who grow organic crops, lecturers and students of Food Science and Food Technology, lecturers and students of Agriculture and anyone who wants an introduction to this rapidly developing sector of the food industry.

Meat Science - 1 Mr. Rohit Manglik, 2024-03-06. EduGorilla Publication is a trusted name in the education sector, committed to empowering learners with high quality study materials and resources.

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More than Beef, Pork and Chicken - The Production, Processing, and Quality Traits of Other Sources of Meat for Human Diet José Manuel Lorenzo, Paulo E. S. Munekata, Francisco J. Barba, Fidel Toldrá, 2019-01-31 This comprehensive work explores the demand supply and variable consumer attitude toward a wide variety of unconventional and exotic animal species that are consumed in different parts of the world Individual chapters focus on the consumption of horse meat camel buffalo sheep rabbit wild boar deer goose pheasant and exotic meats such as alligator snake frog and turtle For each type of animal species the carcass characteristics physico chemical properties and nutritional value of the meat are extensively outlined The consumer preference behavior and perception of each type of meat are also covered with focus on important factors from sensory properties to psychological and marketing aspects In promoting a better understanding of the complexities involved in consumer decision making this book aims to improve the competitiveness of the meat industry through effective informational strategies that can increase consumer acceptance of more convenient healthy and environmentally friendly meat choices More than Beef Pork and Chicken The Production Processing and Quality Traits of Other Sources of Meat for Human Diet also focuses on the important role meat plays in the human diet and the evolution of the species Beneficial factors such as protein B complex vitamins zinc selenium and phosphorus are detailed Negative factors are discussed as well with issues such as fat and fatty acid content being addressed for each type of meat presented In exploring the full range of nutritional benefits consumer acceptance and carcass characteristics in a large quantity of different types of animal meats from all over the world this book offers incredible value to researchers looking for a single source on unconventional meat processing

[Encyclopedia of Meat Sciences](#) Carrick Devine, M. Dikeman, 2014-07-22 The Encyclopedia of Meat Sciences Second Edition Three Volume Set prepared by an international team of experts is a reference work that covers all important aspects of meat science from stable to table Its topics range from muscle physiology biochemistry including post mortem biochemistry and processing procedures to the processes of tenderization and flavor development various processed meat products animal production microbiology and food safety and carcass composition It also considers animal welfare animal genetics genomics consumer issues ethnic meat products nutrition the history of each species cooking procedures human health and nutrition and waste management Fully up to date this important reference work provides an invaluable source of information for both researchers and professional food scientists It appeals to all those wanting a one stop guide to the meat sciences More than 200 articles covering all areas of meat sciences Substantially revised and updated since the previous edition was published in 2004 Full color throughout

New trends for innovation in the Mediterranean animal production R. Bouche, A. Derkimba, F. Casabianca, 2012-03-26 The Mediterranean area shows a great diversity of livestock systems depending on local resources and traditions but also on the networking space where informational resources are available for producers During

the last decades a lot of innovations have been conceived or introduced in the Mediterranean area allowing livestock systems to remain competitive The book looks at two main issues firstly it gives an updated review on the main innovations that significantly changed the activities of livestock production in the Mediterranean area in the recent past Secondly the focus lies on the extent to which these innovations improve the efficiency ensure the socio cultural basis or reduce the environmental impact of livestock systems One major finding is a new vision of innovating systems based on the distinction between regulated innovation when aims are fixed and innovative design when aims are questioned Innovations reported in the book are dealing with a set of concerns They concern the production techniques the work organization the equipment and infrastructures the collective features for selection reproduction feeding or sanitary devices They also concern the local organization such as product labelling new dynamics around local breeds collective rules for supply basin or approaches of new products for new markets More recently some innovations focus on environmental impacts of livestock production due to an increasing consciousness of those kinds of problems In the final part of the book a round table copes with a crucial question are traditions in Mediterranean livestock activities to be considered an obstacle or a source of innovation This book provides a set of updated information and knowledge useful for researchers students extension services and policy makers in the field of animal science

A Handbook for Sensory and Consumer-Driven New Product Development Maurice O'Sullivan, 2016-09-16 A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life

as well as comparing foods or beverages to competitor s products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization

Emerging Technologies in Meat Processing

Enda J. Cummins,James G. Lyng,2016-11-18 Meat is a global product which is traded between regions countries and continents The onus is on producers manufacturers transporters and retailers to ensure that an ever demanding consumer receives a top quality product that is free from contamination With such a dynamic product and market place new innovative ways to process package and assess meat products are being developed With ever increasing competition and tighter cost margins industry has shown willingness to engage in seeking novel innovative ways of processing packaging and assessing meat products while maintaining quality and safety attributes This book provides a comprehensive overview on the application of novel processing techniques It represents a standard reference book on novel processing packaging and assessment methods of meat and meat products It is part of the IFST Advances in Food Science book series

Ingredients in Meat Products

Rodrigo Tarté,2009-02-21 There is little doubt that today s food industry is faced with a rapidly changing market landscape The obvious need to continue to provide consumers with nutritious delectable safe and affordable food products which are also profitable for food manufacturers as well as the ongoing challenge of ensuring the delivery of adequate nutrition to hundreds of millions of disadvantaged people around the world appears at least as much as if not more than ever to be at odds with the challenges posed by soaring energy and food commodity prices fast paced changes in consumer demographics habits and preferences and the continual need to stay ahead of current and emerging food safety issues In addition to this the present ubiquity in the industry of terms such as functional foods nutraceuticals low sodium low fat clean label minimal processing and natural to name a few underscores yet a different dimension of the challenges faced by food processors today On the other hand however the solutions of many of these challenges may concurrently present the food industry with unique and exciting opportunities The processed meat industry despite its long history and tradition is certainly not exempt from having to face these modern challenges nor excluded from realizing the promises of the opportunities that may lie ahead

Advances in Meat, Poultry and Seafood Packaging Joseph P. Kerry,2012-06-22 Packaging plays an essential role in limiting undesired microbial growth and sensory deterioration Advances in meat poultry and seafood packaging provides a comprehensive review of both current and emerging technologies for the effective packaging of muscle foods Part one provides a comprehensive overview of key issues concerning the safety and quality of packaged meat poultry and seafood Part two goes on to investigate developments in vacuum and modified atmosphere packaging for both fresh and processed

muscle foods including advances in bulk packaging and soluble carbon dioxide use Other packaging methods are the focus of part three with the packaging of processed frozen ready to serve and retail ready meat seafood and poultry products all reviewed alongside advances in sausage casings and in package pasteurization Finally part four explores emerging labelling and packaging techniques Environmentally compatible antimicrobial and antioxidant active packaging for meat and poultry are investigated along with edible films smart packaging systems and issues regarding traceability and regulation With its distinguished editor and international team of expert contributors Advances in meat poultry and seafood packaging is a key text for those involved with the research development and production of packaged meat poultry and seafood products It also provides an essential overview for post graduate students and academic researchers with an interest in the packaging of muscle foods Provides a comprehensive review of current and emerging technologies for the effective and safe packaging of muscle foods Investigates developments in vacuum and modified atmosphere packaging for fresh and processed muscle foods including advances in bulk packaging and soluble carbon dioxide use Explores environmentally compatible antimicrobial and antioxidant active packaging for meat and poultry along with edible films smart packaging systems and issues regarding traceability and regulation *The New Regulation and Governance of Food* Terry Marsden, Robert Lee, Andrew Flynn, Samarthia Thankappan, 2009-09-10 This book examines the development of food policy and regulation following the BSE mad cow disease crisis and traces the changing relationships between three key sets of actors private interests such as the corporate retailers public regulators such as the EU directorates and UK agencies and consumer groups

Innovative Technologies in Beverage Processing Ingrid Aguilo-Aguayo, Lucia Plaza, 2017-05-18 An in depth look at new and emerging technologies for non alcoholic beverage manufacturing The non alcoholic beverage market is the fastest growing segment of the functional food industry worldwide Consistent with beverage consumption trends generally the demand among consumers of these products is for high nutrient drinks made from natural healthy ingredients free of synthetic preservatives and artificial flavor and color enhancers Such drinks require specialized knowledge of exotic ingredients novel processing techniques and various functional ingredients The latest addition to the critically acclaimed IFST Advances in Food Science series this book brings together edited contributions from internationally recognized experts in their fields who offer insights and analysis of the latest developments in non alcoholic beverage manufacture Topics covered include juices made from pome fruits citrus fruits prunus fruits vegetables exotic fruits berries juice blends and non alcoholic beverages including grain based beverages soups and functional beverages Waste and by products generated in juice and non alcoholic beverage sector are also addressed Offers fresh insight and analysis of the latest developments in non alcoholic beverage manufacture from leading international experts Covers all product segments of the non alcoholic beverage market including juices vegetable blends grain based drinks and alternative beverages Details novel thermal and non thermal technologies that ensure high quality nutrient retention while extending product shelf life Written with the full support of The Institute of Food

Science and Technology IFST the leading qualifying body for food professionals in Europe Innovative Technologies in Beverage Processing is a valuable reference working resource for food scientists and engineers working in the non alcoholic beverage industry as well as academic researchers in industrial food processing and nutrition *Biotechnological Approaches in Food Adulterants* Madan L Verma,2020-11-18 The book highlights the biotechnological advancement in the area of food adulterants and outlines the current state of art technologies in the detection of food adulterants using omics and nanobiotechnology The book provides insights to the most recent innovations trends concerns and challenges in food adulterants It identifies key research topics and practical applications of modern cutting edge technologies employed for detection of food adulterants including expansion of food adulterants market potential toxicity of food adulterants and the prevention of food adulteration act cutting edge technology for food adulterants detection and biosensing and nanobiosensing based detection of food adulterants There is need for new resources in omics technologies for the application of new nanobiotechnology *Biotechnological Approaches in Food Adulterants* provides an overview of the contributions of food safety and the most up to date advances in omics and nanobiotechnology approaches to a diverse audience from postgraduate students to researchers in biochemical engineering biotechnology food technologist environmental technologists and pharmaceutical professionals *Emerging Dairy Processing Technologies* Nivedita Datta,Peggy M. Tomasula,2015-06-22 Fluid milk processing is energy intensive with high financial and energy costs found all along the production line and supply chain Worldwide the dairy industry has set a goal of reducing GHG emissions and other environmental impacts associated with milk processing Although the major GHG emissions associated with milk production occur on the farm most energy usage associated with milk processing occurs at the milk processing plant and afterwards during refrigerated storage a key requirement for the transportation retail and consumption of most milk products Sustainable alternatives and designs for the dairy processing plants of the future are now being actively sought by the global dairy industry as it seeks to improve efficiency reduce costs and comply with its corporate social responsibilities *Emerging Dairy Processing Technologies Opportunities for the Dairy Industry* presents the state of the art research and technologies that have been proposed as sustainable replacements for high temperature short time HTST and ultra high temperature UHT pasteurization with potentially lower energy usage and greenhouse gas emissions These technologies include pulsed electric fields high hydrostatic pressure high pressure homogenization ohmic and microwave heating microfiltration pulsed light UV light processing and carbon dioxide processing The use of bacteriocins which have the potential to improve the efficiency of the processing technologies is discussed and information on organic and pasture milk which consumers perceive as sustainable alternatives to conventional milk is also provided This book brings together all the available information on alternative milk processing techniques and their impact on the physical and functional properties of milk written by researchers who have developed a body of work in each of the technologies This book is aimed at dairy scientists and

technologists who may be working in dairy companies or academia It will also be highly relevant to food processing experts working with dairy ingredients as well as university departments research centres and graduate students Healthier Food: Design and Development of Foods with Improved Functional and Nutritional Properties Vladimir S. Kurćubić, Nemanja M. Miletić, Slaviša B. Stajić, Marko M. Petković, 2025-08-08 Food reformulation is a modern strategy aimed at developing healthier or functional foods with proven positive effects on human health Minimal food processing using innovative food preservation methods with thermal processing at more moderate temperature regimes allows for maximum preservation of the biological value of foods especially those that are enriched or fortified usually with phytochemicals a combination of processes or in some other way The use of secondary waste products from the food industry has found its place in the monograph due to the topicality of the circular economy and environmental protection as the latest area in the reformulation and creation of sustainable production of healthier foods The most promising innovative solutions in this area are not sufficiently known to the wider scientific professional and consumer public Healthier Food Design and development of foods with improved functional and nutritional properties covers the design of innovative reformulated or enriched animal products meat and milk and products obtained by processing plant raw materials bakery products The chapters provide a clear insight into the challenges in the process of developing new modified products and food technology and hygiene and the science of ingredients that make up the architecture of added value food initiating effective reformulation strategies The book will be a useful reference for food engineers and scientists policy makers and students interested in safe and quality food and the preservation and improvement of health through incorporation of functional components in food **Lawrie's Meat Science** Fidel Toldra, 2017-04-29 Lawrie s Meat Science Eighth Edition provides a timely and thorough update to this key reference work documenting significant advances in the meat industry including storage and preservation of meat the eating quality of meat and meat safety The book examines the growth and development of meat animals from the conversion of muscle to meat and eventual point of consumption This updated volume has been expanded to include chapters examining such areas as packaging and storage meat tenderness and meat safety Furthermore central issues such as the effects of meat on health and the nutritional value of meat are analyzed Broadly split into four sections the book opens with the fundamentals behind the growth of meat animals The second section covers the storage and spoilage of meat products with the third section exploring the eating quality of meat from flavor to color The final section reviews meat safety authenticity and the effect of meat on health Encompasses the recognized gold standard reference for the meat industry Brings together leading experts in each area providing a complete overview of the meat sciences Includes all the latest advances bringing this new edition completely up to date including developments in meat quality safety and storage **ACS Research Report** ,1980

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