

FOOD SCIENCE AND TECHNOLOGY  
A Series of Monographs

THE MICROBIOLOGY  
OF POULTRY  
MEAT PRODUCTS

EDITED BY  
F. E. Cunningham  
N. A. Cox

# The Microbiology Of Poultry Meat Products Food Science And Technology International

**Alaa El-Din A. Bekhit**



## **The Microbiology Of Poultry Meat Products Food Science And Technology International:**

Handbook of Food Science, Technology, and Engineering - 4 Volume Set Y. H. Hui, Frank Sherkat, 2005-12-19 Advances in food science technology and engineering are occurring at such a rapid rate that obtaining current detailed information is challenging at best While almost everyone engaged in these disciplines has accumulated a vast variety of data over time an organized comprehensive resource containing this data would be invaluable to have The **Handbook of Food Processing** Theodoros Varzakas, Constantina Tzia, 2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Safety Quality and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail It covers the most common and new food manufacturing processes while addressing rele **Handbook of Fermented Meat and Poultry** Fidel Toldrá, Iciar Astiasaran, Joseph Sebranek, Regine Talon, 2014-10-27 Fermented meat products have been consumed for centuries in many different parts of the world and constitute one of the most important groups of food Bacterial cultures are used in their manufacture to preserve the meat and confer particular textures and sensory attributes Examples of fermented meats include salami chorizo pepperoni and saucisson This fully revised and expanded reference book on meat fermentation presents all the principle fermented meat products and the processing technologies currently used in their manufacture The 54 chapters of this substantial book are grouped into the following sections Meat fermentation worldwide overview production and principles Raw materials Microbiology and starter cultures for meat fermentation Sensory attributes Product categories general considerations Semidry fermented sausages Dry fermented sausages Other fermented meats and poultry Ripened meat products Biological and chemical safety of fermented meat products Processing sanitation and quality assurance There are five new chapters in the second edition that address the following topics Smoking and new smoke flavourings Probiotics Methodologies for the study of the microbial ecology in fermented sausages Low sodium in meat products and Asian sausages 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 Finally readers will find the main types of worldwide fermented meat products typically produced in different areas with the description of their main characteristics *The Produce Contamination Problem* Karl Matthews, 2014-02-15 Understanding the causes and contributing factors leading to outbreaks of food borne illness associated with contamination of fresh produce is a worldwide challenge for everyone from the growers of fresh cut produce through the entire production and delivery process The premise of *The Produce Contamination Problem* is that when human pathogen contamination of fresh produce occurs it is extremely difficult to reduce pathogen levels sufficiently to assure microbiological safety with the currently available technologies A wiser strategy would be to avoid crop production conditions that result in microbial

contamination to start These critical problem oriented chapters have been written by researchers active in the areas of food safety and microbial contamination during production harvesting packing and fresh cut processing of horticultural crops and were designed to provide methods of contamination avoidance Coverage includes policy and practices in the United States Mexico and Central America Europe and Japan Addresses food borne contaminations from a prevention view providing proactive solutions to the problems Covers core sources of contamination and methods for identifying those sources Includes best practice and regulatory information

**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 Toldr 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

**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

**The BRC Global Standard for Food Safety** Ron Kill,2012-06-12 This book will offer companies in the food industry a comprehensive

guide to preparing for a British Retail Consortium Standard evaluation Issue 6 It will enable them to ensure that the correct systems are in place to achieve the Standard and also that they present themselves in the best possible light during the audit process It will also recommend the correct steps to take following evaluation and how to correct non conformities The book will be of interest not only to suppliers who are seeking certification for the first time but also to those already in the scheme and are seeking to improve their grades

**Micro-Organisms in Foods** International Commission on Microbiological Specifications for Foods Staff,2012-12-06 Microbiology of Foods 6 Microbial Ecology of Food Commodities was written by the ICMSF comprising 19 scientists from 11 countries plus 12 consultants and 12 chapter contributors This book brings up to date Microbial Ecology of Foods Volume 2 Food Commodities 1980 Academic Press taking account of developments in food processing and packaging new ranges of products and foodborne pathogens that have emerged since 1980 The overall structure of each of the chapters has been retained viz they cover i the important properties of the food commodity that affect its microbial content ii the initial microbial flora at slaughter or harvest iii the effect of harvesting transportation processing and storage on the microbial content and iv the means of controlling processes and the microbial content The section on Choice of Case has not been included in this 2nd edition reflecting the changed emphasis in ensuring the microbiological safety of foods At the time of publication of Microbial Ecology of Foods Volume 2 Food Commodities control of food safety was largely by inspection and compliance with hygiene regulations coupled with end product testing Such testing was put on a sound statistical basis through sampling plans introduced in Microorganisms in Foods 2 Sampling for

Microbiological Analysis Principles and Specific Applications 2nd edition 1986 University of Toronto Press

**Food Safety Control in the Poultry Industry** G. C. Mead,2005-08-15 The safety of poultry meat and eggs continues to be a major concern for consumers As a result there has been a wealth of research on identifying and controlling hazards at all stages on the supply chain Food Safety Control in the Poultry Industry summarizes this research and its implications for all those involved in supplying and marketing poultry products The book begins by analyzing the main hazards affecting poultry meat and eggs both biological and chemical It then discusses methods for controlling these hazards at different stages from the farm through slaughter and carcass processing operations to consumer handling of poultry products Further chapters review established and emerging techniques for decontaminating eggs or processed carcasses from physical methods to the use of bacteriophage and bacteriocins With its distinguished editor and international team of contributors Food Safety Control in the Poultry Industry will be a standard reference for both academics and food companies

**Nonthermal Light-Based Technologies in Food Processing** C. K. Sunil,Megh R. Goyal,Preeti Birwal,R. Mahendran,2025-02-10 Food preservation has existed since time immemorial with techniques that focused on prolonging shelf life of food products The current challenge though is to preserve food in terms of loss of nutrients texture and sensorial characteristics along with prolonging its shelf life This new volume Nonthermal Light Based Technologies in Food Processing explores and provides in depth

knowledge and understanding of current and emerging light based technologies and their application in food processing This book also introduces the role of nonthermal technology for novel food product development In four detailed parts this handbook covers light based technologies ultraviolet UV light technology pulsed light PL technology and light emitting diode LED technology It details a range of modern and emerging light based food preservation technologies that include ozone ohmic heating high pressure processing cold plasma pulsed electric field PEF microwave irradiation light based technologies ultraviolet pulsed light light emitting diode LED supercritical fluid extraction cold plasma and more Each technology is thoroughly covered starting with an introduction and proceeding to design applications and quality and regulatory aspects providing comprehensive knowledge and detailed explanations This book will be a valuable resource on nonthermal light based technologies in food processing for many academicians and professionals in the field of food science food technology and food engineering around the world It will also act as an important reference for researchers students scholars industries universities and research centers

*Safety, Reliability and Risk Analysis* Sebastian Martorell, Carlos Guedes Soares, Julie Barnett, 2008-09-10 Safety Reliability and Risk Analysis Theory Methods and Applications contains the papers presented at the joint ESREL European Safety and Reliability and SRA Europe Society for Risk Analysis Europe Conference Valencia Spain 22-25 September 2008 The book covers a wide range of topics including Accident and Incident Investigation Crisis Meat and Meat Replacements Herbert L Meiselman, José Manuel Lorenzo, 2022-09-23 Meat and Meat Replacements An Interdisciplinary Assessment of Current Status and Future Directions provides an interdisciplinary view on the production and consumption of food challenges to the traditional meat industry and potential meat replacements This reference includes chapters on basic food science and technology of meat products and meat replacements as well as coverage of their nutritional value Sensory and consumer research is addressed as are the economics of these products the environmental consequences and ethical considerations related to the environment and to the products themselves Meat and Meat Replacements is a helpful resource for food scientists food and nutrition researchers food engineers product development scientists and managers economists and students studying meats and meat replacements Presents the benefits and drawbacks of various available products Features definitions applications literature reviews and recent developments supported by data and points of view from experts in the field Covers the nutritional profiles of meats and meat replacements as well as the consumer response to both

Handbook of Food Processing, Two Volume Set Theodoros Varzakas, Constantina Tzia, 2015-11-04 Authored by world experts the Handbook of Food Processing Two Volume Set discusses the basic principles and applications of major commercial food processing technologies The handbook discusses food preservation processes including blanching pasteurization chilling freezing aseptic packaging and non thermal food processing It describes com

**Advances in Meat Processing Technology** Alaa El-Din A. Bekhit, 2017-09-29 Meat is a unique biological material with a central importance in nutrition and health Advances in Meat Processing Technology merges

the expertise of meat scientists and food engineers in a holistic approach toward the processing of meat The meat industry strives to deliver consistent high quality and safe meat products Readers can benefit from knowledge generated by meat science researchers by achieving a greater understanding of the nature of meat and the engineering technology required for meat processing This book comprises 17 full chapters that provide up to date and fundamental information on current topics in meat processing This includes novel technologies such as the application of pulsed electric field meat stretching and shaping ultrasound and high pressure In addition analytical techniques such as Raman spectroscopy and NMR are enabling considerable advancement of knowledge in meat science and in meat processing Written by world renowned experts in their fields this contemporary collective work assembles the state of current knowledge that is of importance to both industry and academia

**Camel Meat and Meat Products** I. T. Kadim, 2012 Camel meat has many benefits as a meat product It has low fat content and is highly nutritious and has potential to be used to combat hyperacidity hypertension pneumonia and respiratory disease This book reviews up to date literature on camel meat and meat products carcass and meat quality characteristics muscle structure post mortem analysis and the nutritive value to humans A comparatively small component of global meat consumption camel meat has the potential to undergo an explosion of production worldwide and currently farming for camel meat in Asia Africa Latin America and Australia

*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

Handbook of Processed Meats and Poultry Analysis Leo M.L. Nollet, Fidel

Toldra, 2008-11-12 Muscle foods include a wide range of processed meats and poultry and therefore represent an important percentage of total worldwide food consumption The sheer volume of products and the variety of processes available makes analyzing them problematic Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American

**Indigenous Fermented Foods for the Tropics** Oluwafemi Ayodeji Adebo, Chiemela Enyinnaya Chinma, Adewale Olusegun Obadina, Antonio Gomes Soares, Sandeep K. Panda, Ren-You Gan, 2023-01-21 Indigenous Fermented Foods for the Tropics provides insights on fermented foods of the Tropics particularly Africa Asia and South America highlighting key aspects and potential developments for these food products Sections provide an overview on the production and composition nutritional physicochemical health beneficial and microbiota of these indigenous fermented foods in the tropics innovative techniques for investigating the composition of these fermented food products and

improvement of the fermentation process to yield better nutritional constituents health beneficial components and sensory qualities and safety aspects to be considered in fermented foods Other sections provide insights into the packaging and marketing of these food products as well as future prospects of fermented foods in the tropics This book provides new perspectives and recent information to complement existing texts on indigenous fermented foods serving as a valuable reference text for detailed insights into indigenous fermented foods of the tropics Discusses fermented foods from the Africa Asia and South America based on the raw materials used Offers innovative techniques for improving these indigenous products and investigating their composition as well as upgrading traditional technologies used in the production of fermented products Covers the role of technology and innovations in the quest for enhancing quality and safety of fermented foods as demand for fermented food and beverage products is increased

**Handbook of Meat, Poultry and Seafood Quality** Leo M. L. Nollet, Terri Boylston, Feng Chen, Patti Coggins, Grethe Hydlig, L. H. McKee, Chris Kerth, 2012-05-29 A great need exists for valuable information on factors affecting the quality of animal related products The second edition of Handbook of Meat Poultry and Seafood Quality focuses exclusively on quality aspects of products of animal origin in depth discussions and recent developments in beef pork poultry and seafood quality updated sensory evaluation of different meat products revised microbiological aspects of different meat products Also included are new chapters on packaging new chapters and discussion of fresh and frozen products new aspects of shelf life and recent developments in research of meat tainting This second edition is a single source for up to date and key information on all aspects of quality parameters of muscle foods is a must have The reader will have at hand in one focused volume covering key information on muscle foods quality

**Sustainable Meat Production and Processing** Charis M. Galanakis, 2018-10-29 Sustainable Meat Production and Processing presents current solutions to promote industrial sustainability and best practices in meat production from postharvest to consumption The book acts as a guide for meat and animal scientists technologists engineers professionals and producers The 12 most trending topics of sustainable meat processing and meat by products management are included as are advances in ingredient and processing systems for meat products techno functional ingredients for meat products protein recovery from meat processing by products applications of blood proteins artificial meat production possible uses of processed slaughter co products and environmental considerations Finally the book covers the preferred technologies for sustainable meat production natural antioxidants as additives in meat products and facilitators and barriers for foods containing meat co products Analyzes the role of novel technologies for sustainable meat processing Covers how to maintain sustainability and achieve high levels of meat quality and safety Presents solutions to improve productivity and environmental sustainability Takes a proteomic approach to characterize the biochemistry of meat quality defects



## **The Microbiology Of Poultry Meat Products Food Science And Technology International** Book Review: Unveiling the Magic of Language

In an electronic era where connections and knowledge reign supreme, the enchanting power of language has become more apparent than ever. Its ability to stir emotions, provoke thought, and instigate transformation is really remarkable. This extraordinary book, aptly titled "**The Microbiology Of Poultry Meat Products Food Science And Technology International**," compiled by a very acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound affect our existence. Throughout this critique, we shall delve to the book is central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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### **The Microbiology Of Poultry Meat Products Food Science And Technology International Introduction**

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