

Meat Products Handbook

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Meat Products Handbook

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MEAT PROCESSING TECHNOLOGY

Uncooked Meat Products Containing Added Ingredients (Solutions) 73 Cooked Meat and Poultry Products, and Specific Cooked and ... Handbook is intended primarily as a reference or aid to learning how to perform various calculations. It should also help provide insight into the reason why a given policy is needed and

PROCESSING INSPECTORS' CALCULATIONS HANDBOOK

Based on over 20 years of experience, Meat Products Handbook is a comprehensive one-volume reference on the main types of meat products and their methods of manufacture. It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality. The first part of the book reviews meat composition and its effect on quality together with the role of additives.

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