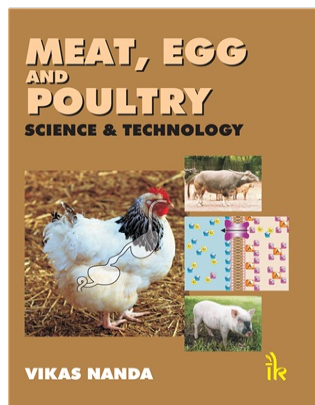


# Meat, Egg and Poultry Science & Technology, 1/e

Vikas Nanda



2013    298 pp    Paperback    ISBN: 9789382332701    Price: 425.00

## About the Book

The aim of this book is to provide important details of meat composition and its various categories, basics of animal cells and tissues, muscle structure, bio-chemical reactions in pre- and post-mortem muscles and their effect on meat properties, slaughtering of large animals and birds, technology of sausages, egg formation and its quality parameters and various thermal and non-thermal techniques of preserving meat and egg. The book will be of value to teachers, undergraduate and postgraduate students studying Food Science and Technology, Food Engineering, Agriculture, Veterinary Science, Food Nutrition, and those who are preparing for GATE and other competitive examinations.

## Salient Features

- ▶ Spread across 14 chapters, it includes basic information on animal cell and tissues as well as applied aspects of meat, egg, and poultry processing.
- ▶ Presents the information in five separate parts – structure and composition; meat science; slaughtering and processing; preservation; and egg technology.
- ▶ Contains glossary of important terms at the end of each chapter.
- ▶ Well illustrated through pictures and diagrams.

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### Part 2: Meat Science: Chemistry and Biochemistry

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4. Process of Conversion of Muscle into Meat
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6. Colour, Curing and Smoking of Meat

### Part 3: Slaughtering and Carcass Processing

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9. Slaughter and Dressing of pig

### Part 4: Meat Processing and Preservation

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  12. Technology of Sausages
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13. Egg: Formation, Structure, and Grading
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## About the Author

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