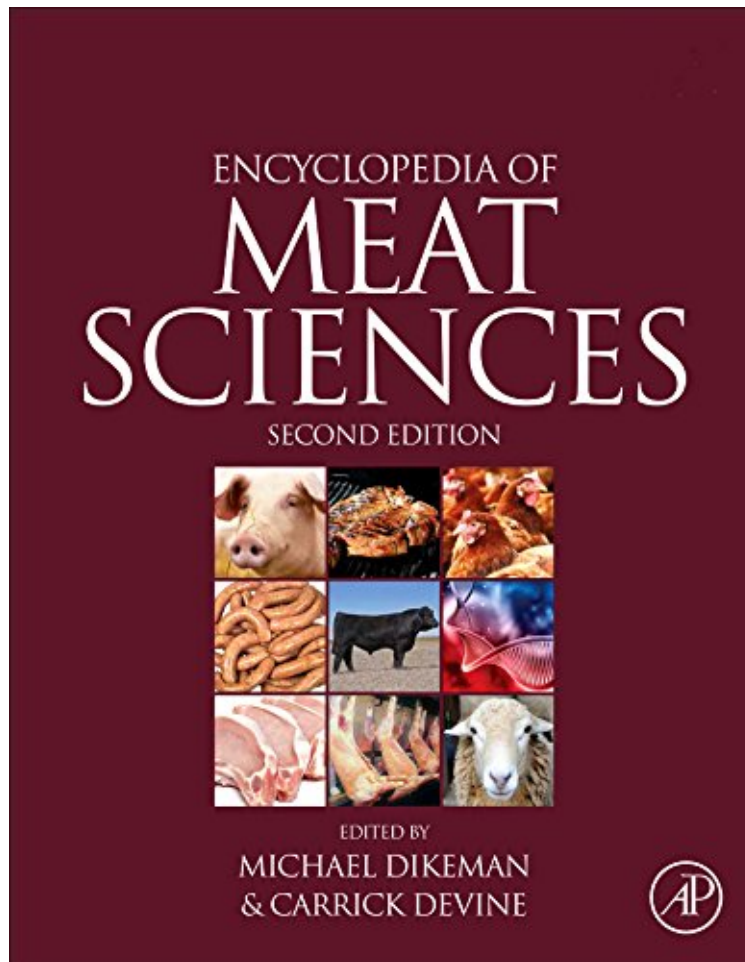


Encyclopedia of Meat Sciences, Second Edition

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From Academic Press : Encyclopedia of Meat Sciences, Second Edition before purchasing it in order to gauge whether or not it would be worth my time, and all praised Encyclopedia of Meat Sciences, Second Edition:

The Encyclopedia of Meat Sciences, Second Edition, 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.

Praise for the Previous Edition: "...a very worthwhile addition to any biological sciences library...would not be out of place in the office of the manager and/or technical director of a meat plant. ...We strongly recommend it to anyone with more than a passing interest in meat, as a primary source." --Meat Science, 2005

About the Author: Carrick Devine, commenced his career with the New Zealand Oceanographic Institute measuring ocean currents and salinity patterns in Antarctica followed by an MSc at Canterbury University on the ecology of a shrimp in a sandy beach. At the University of Otago he gained a PhD on the ultrastructure, physiology and pharmacology of smooth muscle and its innervation followed by a Post Doctoral fellowship at the Presbyterian-University of Pennsylvania Medical Center on smooth muscle. After joining Meat Industry Research Institute of New Zealand (MIRINZ) in 1973, Dr Devine worked on optimising electrical stimulation to make meat tender - a process in all New Zealand lamb, beef and venison processing plants. Subsequent research showed further tenderisation, not only required the best electrical stimulation parameters, but also holding at optimum temperatures throughout critical parts of processing. Animal pre-slaughter stress often toughens meat so stress reduction procedures were developed. Stress amelioration was shown to also occur by conditioning animals to various stressors. Neurophysiological studies showed pre-slaughter head only electrical stunning to be humane and thus enabled the harmonisation of halal and western slaughter procedures. Dr Devine later joined Plant and Food Research and with AgResearch, successfully developed near infrared spectroscopy techniques (NIR) to measure meat tenderness on-line. Dr Devine obtained a DSc based on his research and is a fellow of the Royal Society of New Zealand, and New Zealand Institute of Chemistry and gained an ONZM for work on meat. He is currently an editor of the Encyclopedia of Meat Sciences.

Michael E. Dikeman; Born in the state of Kansas, USA. Received B.S. and Ph.D. degrees from Kansas State University and M.S. degree from Michigan State University. Professor at Kansas State University from 1970 to present. He teaches courses ranging from beginning animal/meat science to graduate level. His research interests include effects of genetics and management systems for livestock production on carcass composition and meat quality. He has particular interests in postmortem technology to enhance meat quality, and in effects of meat cookery on tenderness. He received the Meats Research Award from the American Society of Animal Science. He served as President of the American Meat Science Association, and the Federation of American Societies of Food Animal Sciences.