

SECOND EDITION

Advanced Technologies for Meat Processing



Edited by

Fidel Toldrá • Leo M. L. Nollet



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Advanced Technologies For Meat Processing Food Science And Technology

Robert R. Redfield



Advanced Technologies For Meat Processing Food Science And Technology:

Advanced Technologies For Meat Processing Leo M.L. Nollet, Fidel Toldra, 2006-03-21 In recent years the meat industry has incorporated important technological advances that to this point have not been addressed in a single source Comprehensive and authoritative *Advanced Technologies for Meat Processing* presents developments concerning the quality analysis and processing of meat and meat products Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American Meat Science Association Featuring contributions from a panel of international experts the book details technologies used in the meat processing chain It describes important processing methodologies such as gene technology automation irradiation hot boning high pressure vacuum salting enzymes starters and bacteriocins The book begins by exploring various production systems that include the use of modern biotechnology automation in slaughterhouses and rapid non destructive on line detection systems It proceeds to describe different new technologies such as decontamination high pressure processing and fat reduction The book then examines functional meat compounds such as peptides and antioxidants and the processing of nitrate free products and dry cured meat products It also discusses bacteriocins that fight against meat borne pathogens and the latest developments in bacterial starters for improved flavor in fermented meats It concludes with a discussion of packaging systems of the final products

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

Advanced Technologies for Meat Processing Fidel Toldrá, Leo M. L. Nollet, 2017-10-10 As with the first edition the main goal of *Advanced Technologies for Meat Processing* is to provide the reader with recent developments in new advanced technologies for the full meat processing chain This book is written by distinguished international contributors with recognized expertise and excellent reputations and brings together all the advances in a wide and varied number of technologies that are applied in different stages of meat processing This second edition contains 21 chapters combining updated and revised versions of several chapters with entirely new chapters that deal with new online monitoring techniques like hyperspectral imaging and Raman spectroscopy the use of nanotechnology for sensor devices or new packaging materials and the application of omics technologies like nutrigenomics and proteomics for meat quality and nutrition The

book starts with the control and traceability of genetically modified farm animals followed by four chapters reporting the use of online non destructive monitoring techniques like hyperspectral imaging and Raman spectroscopy real time PCR for pathogens detection and nanotechnology based sensors Then five chapters describe different advanced technologies for meat decontamination such as irradiation hydrostatic and hydrodynamic pressure processing other non thermal technologies and the reduction in contaminants generation Nutrigenomics in animal nutrition and production is the object of a chapter that is followed by five chapters dealing with nutritional related issues like bioactive peptides functional meats fat and salt reduction processing of nitrite free products and the use of proteomics for the improved processing of dry cured meats The last four chapters are reporting the latest developments in bacteriocins against meat borne pathogens the functionality of bacterial starters modified atmosphere packaging and the use of new nanotechnology based materials for intelligent and edible packaging

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

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

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

Physicochemical Aspects of Food Engineering and Processing Sakamon Devahastin, 2010-08-03 Physical and chemical interactions between various constituents of foods resulting from processing operations often lead to physical sensory and nutritional changes in the properties of foods Answering the need for a resource in this area this volume describes the effects of various processing technologies in different food processing situations A first part looks at the physicochemical property changes of different foods undergoing selected processes such as drying extrusion microencapsulation and microwave assisted thermal processing The second part focuses on the changes of physicochemical properties of different products such as seafood meat and confectionary products

Advances in Meat Processing Technologies: Modern Approaches to Meet Consumer Demand Daneysa L. Kalschne, Marinês P. Corso, Cristiane Canan, 2020-08-31 Meat and meat based products play an important role as foods in the diets of people around the world However environmental and social issues have posed a challenge to meat production processing plants with the advent of more consumer conscious production values across the food processing industry and a changing attitude among some communities towards the consumption of products from animal origin The development of meat science and technology has brought solutions that allow the consumption of meat in a greater proportion from the source Traditional processes such as salting smoking and fermentation have been refined and more recently processes such as emulsification marinating and tenderizing of meat have further diversified meat products Meat processing technology is also required to meet consumer expectations and demands for nutritious and safe food Consumer requirements have pushed for need for adaptation and modernization of slaughterhouses as well as the use of more suitable processing technologies for saving water energy and reducing waste production all while trying to provide a high level of nutritional sensory and food safety for consumers

Advances in Meat Processing Technologies aims to inform students researchers lecturers and others who are interested in the subject about new meat and meat based product processing technologies The handbook covers a variety of meat processing technologies including dry fermentation meat emulsification curing marinating restructuring and processing of non emulsified meat and meat analogues Additional chapters cover the use of additives and ultrasound technology in meat

processing as well as different strategies suitable for meat processing operations The simple topical presentation of the book which covers a wide variety of products makes the book a key reference for informing students researchers lecturers professionals and general readers who are interested in the subject of meat processing technology **Handbook of Food Analysis - Two Volume Set** Leo M.L. Nollet, Fidel Toldra, 2015-06-10 Updated to reflect changes in the industry during the last ten years The Handbook of Food Analysis Third Edition covers the new analysis systems optimization of existing techniques and automation and miniaturization methods Under the editorial guidance of food science pioneer Leo M L Nollet and new editor Fidel Toldra the chapters take an in **Handbook of Dairy Foods Analysis** Fidel Toldrá, Leo M.L. Nollet, 2021-03-29 Dairy foods account for a large portion of the Western diet but due to the potential diversity of their sources this food group often poses a challenge for food scientists and their research efforts Bringing together the foremost minds in dairy research Handbook of Dairy Foods Analysis Second Edition compiles the top dairy analysis techniques and methodologies from around the world into one well organized volume Exceptionally comprehensive in both its detailing of methods and the range of dairy products covered this handbook includes tools for analyzing chemical and biochemical compounds and also bioactive peptides prebiotics and probiotics It describes noninvasive chemical and physical sensors and starter cultures used in quality control This second edition includes four brand new chapters covering the analytical techniques and methodologies for determining bioactive peptides preservatives activity of endogenous enzymes and sensory perception of dairy foods and all other chapters have been adapted to recent research All other chapters have been thoroughly updated Key Features Explains analytical tools available for the analysis of the chemistry and biochemistry of dairy foods Covers a variety of dairy foods including milk cheese butter yogurt and ice cream Analysis of nutritional quality includes prebiotics probiotics essential amino acids bioactive peptides and healthy vegetable origin compounds Includes a series of chapters on analyzing sensory qualities including color texture and flavor Covering the gamut of dairy analysis techniques the book discusses current methods for the analysis of chemical and nutritional compounds and the detection of microorganisms allergens contaminants and or other adulterations including those of environmental origin or introduced during processing Other methodologies used to evaluate color texture and flavor are also discussed Written by an international panel of distinguished contributors under the editorial guidance of renowned authorities Fidel Toldra and Leo M L Nollet this handbook is one of the few references that is completely devoted to dairy food analysis an extremely valuable reference for those in the dairy research processing and manufacturing industries **Conventional and Advanced Food Processing Technologies** Suvendu Bhattacharya, 2014-09-26 Food processing technologies are an essential link in the food chain These technologies are many and varied changing in popularity with changing consumption patterns and product popularity Newer process technologies are also being evolved to provide the added advantages Conventional and Advanced Food Processing Technologies fuses the practical application machinery theoretical model equation and cutting edge recent

trends making it ideal for industrial academic and reference use It consists of two sections one covering conventional or well established existing processes and the other covering emerging or novel process technologies that are expected to be employed in the near future for the processing of foods in the commercial sector All are examined in great detail considering their current and future applications with added examples and the very latest data Conventional and Advanced Food Processing Technologies is a comprehensive treatment of the current state of knowledge on food processing technology In its extensive coverage and the selection of reputed research scientists who have contributed to each topic this book will be a definitive text in this field for students food professionals and researchers

Emerging Technologies in Meat Processing Enda J. Cummins, James G. Lyng, 2016-11-22 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

Innovative Food Processing Technologies Kai Knoerzer, Pablo Juliano, Geoffrey W Smithers, 2016-06-29 Innovative Food Processing Technologies Extraction Separation Component Modification and Process Intensification focuses on advances in new and novel non thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs The book is highly focused on the application of new and novel technologies beginning with an introductory chapter and then detailing technologies which can be used to extract food components Further sections on the use of technologies to modify the structure of food and the separation of food components are also included with a final section focusing on process intensification and enhancement Provides information on a variety of food processing technologies Focuses on advances in new and novel non thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs Presents a strong focus on the application of technologies in a variety of situations Created by editors who have a background in both the industry and academia

MEAT SCIENCE AND TECHNOLOGY: A Comprehensive Guide Dr. Lalita Garg, Dr. Sanjay Yadav, 2025-01-31 The field of meat science and technology has undergone remarkable advancements in recent years driven by a growing demand for high quality safe and sustainable meat products This book aims to provide a comprehensive exploration of the science technology and practices involved in the production processing and preservation of meat catering to students researchers and professionals in the field of food science and related disciplines The book begins with a detailed examination of the structural biochemical and

nutritional characteristics of meat offering insights into its role as a crucial dietary component. It then transitions into key aspects of meat processing technology including slaughtering practices, carcass handling, preservation techniques, and innovative processing methods. A strong emphasis is placed on ensuring meat quality, safety, and compliance with regulatory standards. Special attention is given to emerging trends such as plant-based and cultured meat alternatives, sustainable practices in meat production, and advancements in packaging technologies. Additionally, the book addresses global challenges such as food security, environmental impact, and ethical considerations associated with the meat industry. Written with both clarity and depth, this book seeks to bridge the gap between foundational principles and practical applications. It is designed to serve as a valuable resource for academic study and professional reference. This book will be very helpful for students studying in BVSc AH aspiring for competitive exams like Veterinary Officer ICAR, JRF ICAR, SRF ASRB, NET in LPT. This is a very good document for the aspirants having Animal Husbandry and Veterinary Sciences as their optional in UPSC CSE I. I extend my heartfelt gratitude to all contributors, reviewers, and mentors whose support and insights have enriched this work. I hope this book inspires a deeper appreciation for the complexity and importance of meat science and technology while contributing to the advancement of knowledge in this vital field.

Attitudes and Educational Needs Regarding New Alternative Technologies Claudia Delgado-Gutierrez, 2007 **American Book Publishing Record**, 2006 **Food Science and Human Nutrition Graduate Program** Iowa State University. Department of Food Science and Human Nutrition, 2002 **Food Australia**, 2001 **Development and Acquisition of New Technologies in the Food-processing Industry** Donald A. West, Canada. Agriculture and Agri-Food Canada, 2000. This study examines the innovative process as practised in the food processing industry with emphasis on process innovation either alone or in conjunction with a new product. Data for the study were obtained from Statistics Canada's 1998 Survey of Advanced Technology in the Food Processing Industry. After an introduction on the study, the Survey chapter 2 describes the level of innovation in the industry and provides the links between innovation and the use of advanced technologies, technological competitiveness, practice, and strategies. Chapter 3 examines the relationships among the ways that plants buy, adapt, or develop new technologies and the methods used to develop/acquire the new technologies. Innovative activities of recent innovators are also compared with those who have not made a recent innovation. Chapter 4 studies differences in innovative activities between Canadian-controlled and foreign-controlled plants, large and small plants, and individual food industries. Chapter 5 investigates the human resource implications of technological change. Chapter 7 looks at the importance of government programs/services for innovation in the industry. The final chapter draws some conclusions. **Exploring the Food Chain** Yves Segers, Jan Bieleman, Erik Buyst, 2009. Until the late 19th century, the food industry was restricted to a few activities usually based on small-scale industries. The links between agriculture and food processing were very tight. Due to increased purchasing power, population growth, and urbanisation, the demand for food grew substantially. This was not only

the case for basis products as corn and potatoes but also and especially for more expensive quality products as meat fish and dairy produce These developments generated together with the essential technological innovations the creation and development of modern food processing in specialized shops and factories In only a few decades these industries transformed from an important complement to the primary agricultural production on the farms to a much comprising industrial business At the end of the 20th century food processing has evolved into a modern high tech industry dominated by a few large enterprises offering a wide range of products This volume aims to turn the spotlight on this often neglected but important link in the food chain

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