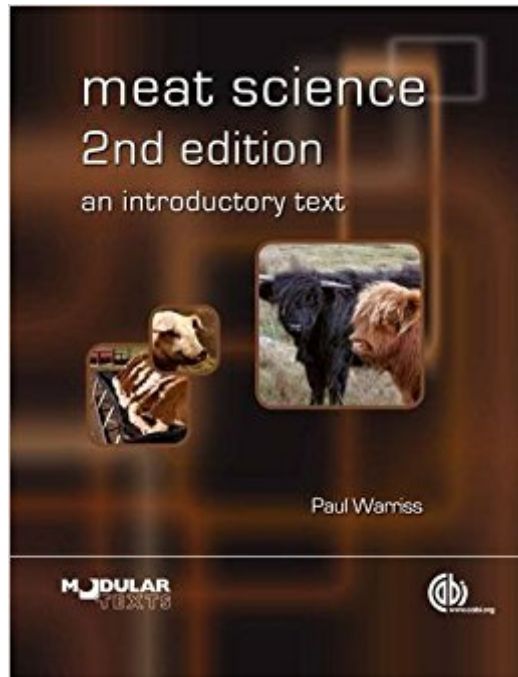


The book was found

Meat Science: An Introductory Text (Modular Texts Series)



Synopsis

Outlining the core principles of the subject, this introductory-level textbook covers the production of meat, its structure and chemical composition, meat quality and hygiene, and animal welfare, handling and slaughter. The new edition has been updated to cover significant advances such as the process of conditioning, leading to the tenderization of meat, and new coverage of the use of molecular genetic techniques to try to select animals for improved meat quality. It is an essential text for students and professionals in food science and technology, those working in the meat industry, meat inspectors, and vets.* New larger format in two colors throughout* Fully revised and updated including new coverage of genomics* Carefully selected references and titles for further reading

Book Information

Series: Modular Texts Series

Paperback: 248 pages

Publisher: CABI; 2 edition (March 3, 2010)

Language: English

ISBN-10: 1845935934

ISBN-13: 978-1845935931

Product Dimensions: 9.6 x 0.7 x 7.4 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #1,540,643 in Books (See Top 100 in Books) #98 in [Books > Textbooks > Medicine & Health Sciences > Veterinary Medicine > Food Animal](#) #197 in [Books > Medical Books > Veterinary Medicine > Bovine Medicine](#) #210 in [Books > Medical Books > Veterinary Medicine > Food Animals](#)

Customer Reviews

"In summary, this book is a well-written introduction to a number of different aspects to meat science, where the emphasis is on meat composition, quality and hygiene, rather than on animal welfare." (Charlotte Berg, Swedish University of Agricultural Sciences)"The text is well researched and written and contains a great deal of valuable information. It should be useful for many people in, and connected with, the meat industry as well as academics and students." (International Journal of Food Science and Technology)"This book is excellent value for money and should be considered an essential text for students and professionals in food science and technology, those working in the meat industry, meat inspectors and all veterinarians involved with food animals." (Robert J.

Huey)

Paul D. Warriss

[Download to continue reading...](#)

Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat: The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 Meat Science: An Introductory Text (Modular Texts Series) Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [Top 25 Most Delicious Smoked Meat Recipes] (A Barbecue Cookbook) (A Unique Barbecue Guide) (25+2 Best Recipes) Smoking Fish vs Meat: The Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes, Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes of Smoked Fish] Geometric Origami Kit: The Art of Modular Paper Sculpture: This Kit Contains an Origami Book with 48 Modular Origami Papers and an Instructional DVD Texting Women: 7 Simple Steps From Text to Sex (Flirty Texts, Texting Girls, How To Text Girls, Art Seduction, How to Seduce a Woman, Funny Text, Pick Up Women, Funny Pick Up Lines, Picking Up Women) Principles of Tropical Horticulture (Modular Texts Series) Beef Cattle Production Systems (Modular Texts Series) Communicable Diseases: A Global Perspective (Modular Texts Series) Genetic Epidemiology: Methods and Applications (Modular Texts Series) Introduction to Elliptic Curves and Modular Forms (Graduate Texts in Mathematics) Communicable Diseases: A Global Perspective (Modular Texts) Communicable Disease Epidemiology and Control: A Global Perspective (Modular Texts) Books of Breathing and Related Texts -Late Egyptian Religious Texts in the British Museum Vol.1 (Catalogue of the Books of the Dead and Other Religious Texts in the British Museum) Cook's Illustrated Meat Book: The Game-Changing Guide That Teaches You How to Cook Meat and Poultry with 425 Bulletproof Recipes Field Guide to Meat: How to Identify, Select, and Prepare Virtually Every Meat, Poultry, and Game Cut Mock Meat: 50 Vegan Meat Substitute Recipes to Soothe the Carnivores Within & Around You - Mock Chicken, Mock Beef, Mock Pork, Mock Fish, and More! (Veganized Recipes Book 6) Pitmaster: 25 Best Smoking Meat Recipes That Will Impress Any Barbecue Fan (BBQ, Barbecue, smoking meat, Grilling, Pitmaster, smoker recipes, Smoker Cookbook) Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) BBQ Party: 50 Essential Smoking Meat Recipes For Your Low-and-Slow Gathering (Rory's Meat Kitchen)

Contact Us

DMCA

Privacy

FAQ & Help