

Encyclopedia Of Meat Sciences Second Edition 3 Volume Set

PRINT/ONLINE PRICING OPTIONS AVAILABLE UPON REQUEST AT e-reference@taylorandfrancis.com Containing case studies that complement material presented in the text, the vast range of this definitive Encyclopedia encompasses animal physiology, animal growth and development, animal behavior, animal reproduction and breeding, alternative approaches to animal maintenance, meat science and muscle biology, farmed animal welfare and bioethics, and food safety. With contributions from top researchers in their discipline, the book addresses new research and advancements in this burgeoning field and provides quick and reader-friendly descriptions of technologies critical to professionals in animal and food science, food production and processing, livestock management, and nutrition.

A revitalized version of the popular classic, the Encyclopedia of Library and Information Science, Second Edition targets new and dynamic movements in the distribution, acquisition, and development of print and online media-compiling articles from more than 450 information specialists on topics including program planning in the digital era, recruitment, information management, advances in digital technology and encoding, intellectual property, and hardware, software, database selection and design, competitive intelligence, electronic records preservation, decision support systems, ethical issues in information, online library instruction, telecommuting, and digital library projects.

Includes, beginning Sept. 15, 1954 (and on the 15th of each month, Sept.-May) a special section: School library journal, ISSN 0000-0035, (called Junior libraries, 1954-May 1961). Also issued separately. As the demand for safe, nutritious, convenient foods continues to rise, and the capabilities of molecular biology and nutritional biochemistry continue to expand, the need for up-to-date engineering information becomes ever more critical. The application of innovative engineering concepts enables scientific breakthroughs to be utilized in the manufacture of the highest quality food products at the lowest possible cost. Handbook of Food Engineering, Second Edition assembles the most recent information available for the efficient design and development of processes used in the manufacturing of food products, along with traditional background and fundamental information. In keeping with the comprehensive and informative style of the original, this second edition focuses on the thermophysical properties of food and the rate constants of change in food components during processing. It highlights the use of these properties and constants in process design. Beginning with a review of the properties of food and food ingredients and the traditional unit operations associated with food manufacture, the book moves on to discuss specific points associated with freezing, concentration, dehydration, thermal processing, and extrusion. Key chapters cover basic concepts of the transport and storage of liquids and solids, as well as important topics in packaging, cleaning, and sanitation. New information on membrane processes addresses not only liquid concentration, but also other applications for membranes in food processing. The chapters on mass transfer in foods and food packaging have been extensively revised. Delineating the concepts of engineering as they are applied to the latest advancements in food manufacture, Handbook of Food Engineering, Second Edition contributes to the evolution of food engineering as an interface between engineering and other food sciences.

Foods and Nutrition Encyclopedia, 2nd Edition is the updated, expanded version of what has been described as a "monumental, classic work." This new edition contains more than 2,400 pages; 1,692 illustrations, 96 of which are full-color photographs; 2,800 entries (topics); and 462 tables, including a table of 2,500 food compositions. A comprehensive index enables you to find information quickly and easily.

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

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The Encyclopedia of Geographic Information Science covers the essence of this exciting, new, and expanding field in an easily understood but richly detailed style. In addition to contributions from some of the best recognized scholars in GIScience, this volume contains contributions from experts in GIS' supporting disciplines who explore how their disciplinary perspectives are expanded within the context of GIScience—what changes when consideration of location is added, what complexities in analytical procedures are added when we consider objects in 2, 3 or even 4 dimensions, what can we gain by visualizing our analytical results on a map or 3D display?

"Written and edited by a distinguished team of experts, this encyclopedia encompasses animal physiology; animal growth and development; animal behavior; animal reproduction and breeding; alternative approaches to animal maintenance; meat science and muscle biology; farmed animal welfare and bioethics; and food safety. Organized with reader-friendly descriptions of technologies, the second edition consists of more than 300 entries--many of which are new--ranging from adaptation and stress, to zoos and aquariums. With 2500 references and hundreds of figures, equations, and tables, it covers new developments in genomics, transgenesis, cloning, and mathematical model constructions"--

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.

The Encyclopedia of Meat Sciences is an impressive and important body of work. Prepared by an international team of experts, this reference work covers all important aspects of meat science from stable to table, including animal breeding, physiology and slaughter, meat preparation, packaging, welfare, and food safety, to name a few. This Encyclopedia further covers important topics such as food microbiology, meat in human nutrition, biotechnological advances in breeding and many more. The Encyclopedia of Meat Sciences is an invaluable resource to practitioners of meat science and students alike. Also available online via ScienceDirect – featuring extensive browsing, searching, and internal cross-referencing between articles in the work,

plus dynamic linking to journal articles and abstract databases, making navigation flexible and easy. For more information, pricing options and availability visit www.info.sciencedirect.com. Foreword written by Rt. Hon. Helen Clark, Prime Minister of New Zealand Over 200 articles covering all aspects of meat science Reading lists at the end of each article provide further information into primary literature Various figures and tables illustrating the text and a color plate section in each volume Appeals to students, academics researchers and professionals working not only in meat science, but also food science, veterinary sciences, agricultural engineering and livestock management Extensive cross-referencing

A comprehensive and accessible textbook, *Food Packaging: Principles and Practice, Second Edition* presents an integrated approach to understanding the principles underlying food packaging and their applications. Integrating concepts from chemistry, microbiology, and engineering, it continues in the fine tradition of its bestselling predecessor - and has been completely updated to include new, updated, and expanded content. The author divides the book's subject matter into five parts for ease-of-use. The first part addresses the manufacture, properties, and forms of packaging materials, placing emphasis on those properties that influence the quality and shelf life of food. The second part then details the various types of deteriorative reactions that foods undergo, examines the extrinsic factors controlling their reaction rates, and discusses specific factors influencing shelf life and the methodology used to estimate that shelf life. Chapters on the aseptic packaging of foods, active and intelligent packaging, modified atmosphere packaging, and microwavable food packaging are explored in the third part, while the fourth part describes packaging requirements of the major food groups. The final section examines the safety and legislative aspects of food packaging. The book also includes over 300 industry abbreviations, acronyms, and symbols, and an expansive index. What's New in the Second Edition: Includes five new chapters and diagrams that explain recent developments in packaging materials and processes Provides the latest information on new and active packaging technologies Presents new, updated, and expanded references Adhering to the highly organized format that made the first edition so straightforward and informative, this latest edition of *Food Packaging: Principles and Practice* presents students with the most essential and cutting-edge information available. The author maintains a website with more information.

Volume 9: Historical Perspectives, Part A: The Development of Mass Spectrometry of The Encyclopedia of Mass Spectrometry describes and analyzes the development of many aspects of Mass Spectrometry. Beginning with the earliest types of Mass Analyzers, Historical Perspectives explores the development of many different forms of analytical processes and methods. The work follows various instruments and interfaces, to the current state of detectors and computerization. It traces the use of Mass Spectrometry across many different disciplines, including Organic Chemistry, Biochemistry, and Proteomics; Environmental Mass Spectrometry; Forensic Science; Imaging; Medical Monitoring and Diagnosis; Earth and Planetary Sciences; and Nuclear Science. Finally, the book covers the history of manufacturers and societies as well as the professionals who form the Mass Spectrometry community. Also available: Volume 9: Historical Perspectives, Part B: Notable People in Mass Spectrometry briefly reviews the lives and works of many of the major people who carried out this development. Preserves the history and development of Mass Spectrometry for use across scientific fields Written and edited by Mass Spectrometry experts Coordinates with Volume 9: Historical Perspectives, Part B: Notable People in Mass Spectrometry, a collection of short biographies on many of the major people who carried out this development

Encyclopedia of Meat Sciences Academic Press

Encyclopedia of Agriculture and Food Systems, Second Edition addresses important issues by examining topics of global agriculture and food systems that are key to understanding the challenges we face. Questions it addresses include: Will we be able to produce enough food to meet the increasing dietary needs and wants of the additional two billion people expected to inhabit our planet by 2050? Will we be able to meet the need for so much more food while simultaneously reducing adverse environmental effects of today's agriculture practices? Will we be able to produce the additional food using less land and water than we use now? These are among the most important challenges that face our planet in the coming decades. The broad themes of food systems and people, agriculture and the environment, the science of agriculture, agricultural products, and agricultural production systems are covered in more than 200 separate chapters of this work. The book provides information that serves as the foundation for discussion of the food and environment challenges of the world. An international group of highly respected authors addresses these issues from a global perspective and provides the background, references, and linkages for further exploration of each of topics of this comprehensive work. Addresses important challenges of sustainability and efficiency from a global perspective. Takes a detailed look at the important issues affecting the agricultural and food industries today. Full colour throughout.

Now in a thoroughly-updated and expanded second edition, *Wiley Encyclopedia of Food Science and Technology* covers fundamental concepts and practical requirements in food science, as well as cutting-edge technological and industry information. The encyclopedia features A-to-Z coverage of all aspects of food science, including: the properties, analysis, and processing of foods; genetic engineering of new food products; and nutrition. In addition, nontechnical information is included, such as descriptions of selected scientific institutions, and research and development in government agencies. Like the first edition, this Second Edition will become the standard reference for food scientists, bioengineers, and biotechnologists. From reviews of the first edition: "...fills a definite need in the food science and technology literature.... I have little doubt that this encyclopedia will become one of the classic works in this ever-growing subject." —Food and Chemistry

Britannica Concise Encyclopedia is the perfect resource for information on the people, places, and events of yesterday and today. Students, teachers, and librarians can find fast facts combined with the quality and accuracy that have made Britannica the brand to trust. A tool for both the classroom and the library, no other desk reference can compare. Provides information related to environmental science; defines terms and identifies key people, organizations, events, statutes, treaties, places, creatures, and technology; and includes a chronology from 1798 to 2000.

Written by the world's leading scientists and spanning over 400 articles in three volumes, the Encyclopedia of Food Microbiology, Second Edition is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999. The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users up-to-date on microorganisms in foods. Topics such as DNA sequencing and E. coli are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods. Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety. Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products.

The Companion Encyclopedia of Geography provides an authoritative and provocative source of reference for all those concerned with the earth and its people. Examining both physical and human geography and charting human activities within their habitat up to the present day, this Companion also asks what lies in the future: * A differentiated world * A world transformed by the growth of a global economy * The global scale of habitat modification * A world of questions * Changing worlds, changing geographies * Geographical futures. The forty-five self-contained chapters are bound into a unifying whole by the editors' general and part introductions; each chapter provides details of the most useful sources of further reading and research, and the volume is concluded with a comprehensive index. This is an invaluable resource not only for students, teachers and researchers in the academic domain but also professionals in interested commercial and public-sector organisations.

Buku Ajar Industri Pengolahan Daging merupakan buku ajar salah satu mata kuliah pada Program Studi Peternakan, Fakultas Peternakan, Universitas Brawijaya. Buku ini merupakan salah satu media pembelajaran yang dapat menjadi panduan bagi mahasiswa dalam meraih capaian pembelajaran. Konten yang terdapat pada buku ini sudah disesuaikan dengan kurikulum outcome-based education (OBE) atau pendidikan berbasis pada luaran. Buku ini juga mendukung merdeka belajar bagi mahasiswa di luar program studi yang berminat. Informasi yang tersedia pada buku ini meliputi potensi dan perencanaan bisnis dalam membangun dan mengelola industri pengolahan daging sesuai dengan peraturan yang berlaku, pendirian rumah potong hewan dan proses di dalamnya, teknik pelayuan pengolahan daging (aging), serta industri penyedia daging segar, jenis-jenis produk olahan daging seperti daging restrukturisasi, produk olahan daging setengah basah (intermediate moisture meat), daging fermentasi dan yang diawetkan dengan garam (cured meat), produk olahan daging seperti steak dan ayam goreng yang disajikan di industri hotel, restoran, dan kafe (horeka) beserta ilmu dan teknologi pengolahannya, teknik pengalengan daging, serta pemanfaatan hasil ikutan/samping (variety meats) dari rumah potong hewan yang masih layak dikonsumsi. Buku ini diharapkan dapat berkontribusi terhadap penguatan ilmu pengolahan hasil ternak. Selain diperuntukkan bagi mahasiswa, buku ini juga diharapkan memberikan inspirasi bagi peneliti, pengambil kebijakan di perusahaan pengolahan daging, dan masyarakat.

Retitled to reflect expansion of coverage from the first edition, Handbook of Meat and Meat Processing, Second Edition, contains a complete update of materials and nearly twice the number of chapters. Divided into seven parts, the book covers the entire range of issues related to meat and meat processing, from nutrients to techniques for preservation and extending shelf life. Topics discussed include: An overview of the meat-processing industry The basic science of meat, with chapters on muscle biology, meat consumption, and chemistry Meat attributes and characteristics, including color, flavor, quality assessment, analysis, texture, and control of microbial contamination The primary processing of meat, including slaughter, carcass evaluation, and kosher laws Principles and applications in the secondary processing of meat, including breeding, curing, fermenting, smoking, and marinating The manufacture of processed meat products such as sausage and ham The safety of meat products and meat workers, including sanitation issues and hazard analysis Drawn from the combined efforts of nearly 100 experts from 16 countries, the book has been carefully vetted to ensure technical accuracy for each topic. This definitive guide to meat and meat products it is a critical tool for all food industry professionals and regulatory personnel.

Food Quality and Standards is a component of Encyclopedia of Food and Agricultural Sciences, Engineering and Technology Resources in the global Encyclopedia of Life Support Systems (EOLSS), which is an integrated compendium of twenty one Encyclopedias. The Theme on Food Quality and Standards is so organized that it starts first the necessity of food quality control and food legislation and standards is explained and focuses on problems of food safety and connection between adequate nutrition and health. This is continued with food safety aspects which are strongly connected with good agricultural practice (GAP) and good manufacturing practice (GMP) and also prevention of food-borne diseases. The system and organization of food quality control at government-, production- and private (consumer) level is treated. Methods of quality control and trends of their development are also briefly discussed. Quality requirements of main groups of food with special aspects of functional foods, foods for children and specific dietary purposes are overviewed. Finally some international institutions involved in this work are presented. For readers interested in specific details of this theme an overview is given about microbiology of foods (including industrial use of microorganisms in food production and food-borne pathogens) and food chemistry (focused on nutrients and some biologically active minor food constituents). These three volumes are aimed at the following five major target audiences: University and College students Educators, Professional practitioners, Research personnel and Policy analysts, managers, and decision makers and NGOs.

The golden era of food microbiology has begun. All three areas of food microbiology—beneficial, spoilage, and pathogenic microbiology—are expanding and progressing at an incredible pace. What was once a simple process of counting colonies has become a sophisticated process of sequencing complete genomes of starter cultures and use of biosensors to detect foodborne pathogens. Capturing these developments, Fundamental Food Microbiology, Fifth Edition broadens coverage of foodborne diseases to include new and emerging pathogens as well as descriptions of the mechanism of pathogenesis. Written by experts with approximately fifty years of combined experience, the book provides an in-depth understanding of how to reduce microbial food spoilage, improve intervention technologies, and develop effective control methods for different types of foods. See What's New in the Fifth Edition: New chapter on microbial attachment and biofilm formation Bacterial quorum sensing during bacterial growth in food Novel application of bacteriophage in pathogen control and detection Substantial update on intestinal beneficial microbiota and probiotics to control pathogens, chronic diseases, and obesity Nanotechnology in food preservation Description of new pathogens such as Cronobacter sakazaki, E. coli O104:H4, Clostridium difficile, and Nipah Virus Comprehensive list of seafood-related toxins Updates on several new anti-microbial compounds such as polylysine, lactoferrin, lactoperoxidase, ovotransferrin, defensins, herbs, and spices Updates on modern processing technologies such as infrared heating and plasma technology Maintaining the high standard set by the previous bestselling editions, based on feedback from students and professors, the new edition includes many more easy-to-follow figures and illustrations. The chapters are presented in a logical sequence that connects the information and allow students to easily understand and retain the concepts presented. These features and more make this a comprehensive introductory text for undergraduates as well as a valuable reference for graduate level and working professionals in food microbiology or food safety.

These three volumes sort out the science behind nightly news reports and magazine cover stories, and help define the interdisciplinary field of lifestyle medicine and health.

"This defining work will be valuable to readers and researchers in social sciences and humanities at all academic levels. As a teaching resource it will be useful to instructors and students alike and will become a standard reference source. Essential for general and academic collections." --CHOICE This Encyclopedia provides readers with authoritative essays on virtually all social science methods topics, quantitative and qualitative, by an international collection of experts. Organized alphabetically, the Encyclopedia of Social Science Research Methods covers research terms ranging from different methodological approaches to epistemological issues and specific statistical techniques. Written to be accessible to general readers, the Encyclopedia entries do not require advanced knowledge of mathematics or statistics to understand the purposes or basic principles of any of the methods. To accomplish this goal, there are two major types of entries: definitions consisting of a paragraph or two to provide a quick explanation of a methodological term; and topical treatments or essays that discuss the nature, history, applications, and implications of using a certain method, including suggested readings and references. Readers are directed to related topics via cross-referenced terms that appear in small capital letters. By assembling entries of varied origins and serving different research purposes, readers will be able to benefit from this immense source of methodological expertise in advancing their understanding of research. With three volumes and more than 900 signed entries, the Encyclopedia of Social Science Research Methods will be a critical addition to any social science library. Consumer demand for a year-round supply of seasonal produce and ready-made meals remains the driving force behind innovation in frozen food technology. Now in its second edition, Handbook of Frozen Food Processing and Packaging explores the art and science of frozen foods and assembles essential data and references relied upon by scientists in universities and research institutions. Highlights in the Second Edition include: Original chapters revised and updated with the latest developments New section on Emerging Technologies in Food Freezing, with chapters on ultrasound accelerated freezing, high-pressure shift freezing, electrostatic field-assisted food freezing, and antifreeze proteins New section on Trends in Frozen Food Packaging, with chapters on active packaging, intelligent packaging, vacuum packaging, and edible coatings and films and their applications on frozen foods This volume continues the tradition of the benchmark first edition, capturing the latest developments on the cutting edge of frozen food science. In addition to updated coverage of quality and safety issues and monitoring and measuring techniques, it highlights emerging technologies and trends, all in the format that made the previous edition so popular. It offers the tools needed to develop new and better products, keeping up with consumer demand for safe and convenient frozen foods.

Presents nearly one thousand entries and 750 illustrations on science and technology, with bibliographies after each entry and sidebars containing relevant facts.

A landmark publishing achievement on the subject, the new edition of this acclaimed encyclopedia is expanded to two volumes, covering the full range of issues related to animal protection. • Includes hundreds of alphabetically organized entries covering the full range of topics related to animal rights and welfare, including dog fighting, endangered species in zoos, animals as disease carriers, factory farming, veganism, and more • Encompasses the work of 150 contributors—experts from around the world that make up a virtual "who's who" in the broad areas of animal protection • Outlines a chronology of legislation and other important events that have had a significant impact on animal rights issues • Lists references for each entry, plus a comprehensive bibliography at the end of the encyclopedia

Forensic science includes all aspects of investigating a crime, including: chemistry, biology and physics, and also incorporates countless other specialties. Today, the service offered under the guise of "forensic science" includes specialties from virtually all aspects of modern science, medicine, engineering, mathematics and technology. The Encyclopedia of Forensic Sciences, Second Edition is a reference source that will inform both the crime scene worker and the laboratory worker of each other's protocols, procedures and limitations. Written by leading scientists in each area, every article is peer reviewed to establish clarity, accuracy, and comprehensiveness. As reflected in the specialties of its Editorial Board, the contents covers the core theories, methods and techniques employed by forensic scientists – and applications of these that are used in forensic analysis. This 4-volume set represents a 30% growth in articles from the first edition, with a particular increase in coverage of DNA and digital forensics Includes an international collection of contributors The second edition features a new 21-member editorial board, half of which are internationally based Includes over 300 articles, approximately 10pp on average Each article features a) suggested readings which point readers to additional sources for more information, b) a list of related Web sites, c) a 5-10 word glossary and definition paragraph, and d) cross-references to related articles in the encyclopedia Available online via SciVerse ScienceDirect. Please visit www.info.sciencedirect.com for more information This new edition continues the reputation of the first edition, which was awarded an Honorable Mention in the prestigious Dartmouth Medal competition for 2001. This award honors the creation of reference works of outstanding quality and significance, and is sponsored by the RUSA Committee of the American Library Association

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