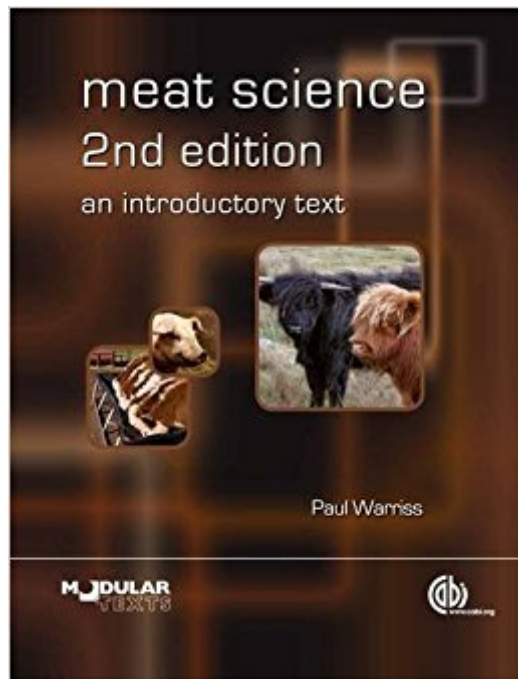




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Meat Science: An Introductory Text (Modular Texts Series)



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

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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.

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