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The world of meat science is built from scientists. The American Meat Science Association would like to take an opportunity to showcase individuals who help our industry

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succeed. A new project for AMSA 's consumer website, " The Meat We Eat " , involves getting to know these people. This week ' s " Meet the Meat Scientist " is Drew Cashman.

The Meat We Eat

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But meat commendeth us not to God: for neither, if we eat, are we the better; neither, if we eat not, are we the worse. 1 Corinthians 8:10 | View whole chapter | See verse in context For if any man see thee which hast knowledge sit at meat in the idol's temple, shall not the conscience of him which is weak be emboldened to eat those things ...

MEAT IN THE BIBLE

What We Eat During a Plague. ... AT THE OUTSET of “ The Decameron, ”

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If we simply stopped eating meat, or ate it far less often, then there would be no need for either harmful intensive animal agriculture or meat grown in a lab. The cultured meat industry rests on ...

The latest edition is ideal for anyone interested in meat science. It explains the variety of steps taken in the conversion of whole live animals into nutritious and appetizing food for human consumption.

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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,

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Foreword written by Rt. Hon. Helen Clark, Prime Minister of New Zealand
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Reading lists at the end of each article provide further information into primary literature
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Appeals to students, academics researchers and professionals working not only in meat science, but also food science, veterinary sciences, agricultural engineering and livestock

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nutrition and culinary medicine with a unique contribution from Elaine Macaninch, a director of Culinary Medicine UK and the co-founder of the Education and Research in Medical Nutrition Network (ERimNN)

- Plan for commercial success with clear coverage of financial aspects of food and beverage management, personal development and people management skills.

Kitchen Pro Series: Guide to Meat Identification, Fabrication, and Utilization is the definitive guide to purchasing and fabricating meat cuts for professional chefs, foodservice personnel, culinarians, and food enthusiasts. Part of the CIA 's new Kitchen Pro Series focusing on kitchen preparation skills, this user-friendly, full-color resource provides

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practical information on fabricating beef, pork, veal, lamb, game, and exotic meats. Helpful storage information, basic preparation methods for each cut, and recipes are included to give professional and home chefs everything they need to know to produce well-primed cuts of meat. For anyone who believes that butchery is a lost art, The Culinary Institute of America 's Chef Thomas Schneller counters that notion by providing a close examination and explanation of the craft in this clear and concise book. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Meat inspection, meat hygiene and official control tasks in the

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slaughterhouse have always been of major importance in the meat industry, and are intimately related with animal diseases and animal welfare. The history of meat inspection has largely been a success story. Huge steps have been taken over more than a century to prevent the transmission of pathogenic organisms and contagious diseases from animals to humans. Various factors influence the quality and safety of meat including public health hazards (zoonotic pathogens, chemical substances and veterinary drugs), animal health and welfare issues during transport and slaughter. Meat inspection is one of the most important programs in improving food safety, and its scope has enlarged considerably over the last decades. Globalization has affected

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the complexity of the modern meat chain and has provided possibilities for food fraud and unfair competition. During the last two decades many food fraud cases have been reported, which have caused concern among consumers and the industry. Subsequently meat inspection is faced with new challenges. Meat Inspection and Control in the Slaughterhouse is an up-to-date reference book that responds to these changes and reflects the continued importance of meat inspection for the food industry. The contributors to this book are all international experts in the areas of meat inspection and the official controls limited to slaughterhouses, providing a rare insight into the international meat trade. This book will be of importance to students,

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professionals and members of the research community worldwide who aim to improve standards of meat inspection procedures and food safety.

In today ' s nutrition-conscious society, there is a growing awareness among meat scientists and consumers about the importance of the essential amino acids, vitamins, and minerals found in muscle foods. Handbook of Muscle Foods Analysis provides a comprehensive overview and description of the analytical techniques and application methodologies for this important food group that comprises much of the Western diet. Co-Edited by Fidel Toldra - Recipient of the 2010 Distinguished Research Award from the American Meat Science

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Association With contributions from more than 35 international experts, this authoritative volume focuses 16 of its chapters on the analysis of main chemical and biochemical compounds, such as: Peptides Lipases Glucohydrolases Phospholipids Cholesterol products Nucleotides Includes a Section Devoted to Safety Strategies, Particularly the Detection of Environmental Toxins Under the editorial guidance of world-renowned food analysis expert, Leo M.L. Nollet with Fidel Toldrà, this 43-chapter resource clearly stands apart from the competition. Divided into five detailed sections, it provides in-depth discussion of essential sensory tools to determine color, texture, and flavor. It also discusses key preparation, cleanup, and separation techniques. This

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indispensable guide brings available literature into a one-stop source making it an essential tool for researchers and academicians in the meat processing industry.

The processing of pork is a common technological practice that modifies the taste, flavor, texture and color of raw pork meat. Due to pork ' s accessible price and versatility, the manufacture of pork products to offer a variety of options to consumers is an important strategy of the meat industries in this sector to improve profits and expand into new markets at the local, regional and international levels. The diversity of pork products reflects the diversity and history of many local cultures around the world, as well as a growing interest in preserving

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traditional processing practices. Pork: Meat Quality and Processed Meat Products delves into the various kinds of pork and the methods used to prepare it for consumption, including fresh meat products, fermented sausages, dry-cured products, blood sausages and cooked sausages. Each category starts with a specific raw material (entire cut vs. minced pork meat) to which is added a unique combination of ingredients (e.g., sodium chloride, starter cultures, blood, seasoning and spices). The method of processing (such as salting, drying, thermal processing and fermenting) takes consumer tastes and storage needs into account, as well as how each product will be consumed (cooked, sliced, spread and as an ingredient in other dishes, for instance). Consequently, a

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wide range of products made from pork are currently being produced worldwide. Added to this is the increasing importance of ingredients and health factors to consumers; the resulting demand for products that address specific health concerns is having a significant impact on research into and the production of pork meat products. Key Features: Comprehensively presents and discusses the wealth of information about pork products Includes specific details about the processing, quality of final products and innovation in the industry Presents innovative, health-oriented approaches to making traditional and commercial pork products Discusses healthier pork meat products that address consumer trends and government recommendations The production of

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health-oriented pork products is an emerging and promising investigation area with a direct impact on the current market for meat products.

Covers all aspects of the beef industry from paddock to plate.

There is little doubt that today's food industry is faced with a rapidly changing market landscape. The obvious need to continue to provide consumers with nutritious, delectable, safe, and affordable food products which are also profitable for food manufacturers, as well as the ongoing challenge of ensuring the delivery of adequate nutrition to hundreds of millions of disadvantaged people around the world, appears – at least as much as,

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if not more than, ever – to be at odds with the challenges posed by soaring energy and food commodity prices; fast-paced changes in consumer demographics, habits, and preferences; and the continual need to stay ahead of current and emerging food safety issues. In addition to this, the present ubiquity in the industry of terms such as functional foods, nutraceuticals, low sodium, low fat, clean label, minimal processing, and natural – to name a few – underscores yet a different dimension of the challenges faced by food processors today. On the other hand, however, the solutions of many of these challenges may, concurrently, present the food industry with unique and exciting opportunities. The processed meat industry, despite its long history and

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tradition, is certainly not exempt from having to face these modern challenges, nor excluded from realizing the promises of the opportunities that may lie ahead.

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