



Practical Handbook of Meat Science and Technology

By Davinder Kumar Shurma, Jhari Sahoo, Manish Kumar Chatli

Daya Publishing House, 2011. Hardcover. Book Condition: New. Meat consumers of the country can only remain healthy and work for national development if they are assured the supply of safe and wholesome meat foods. Realising this, Government of India launched the National Meat and Poultry Processing Board (NMPPB) in New Delhi on February 19, 2009 to address the issues related to the production of clean and hygienic meat and meat products. To implement Meat Food Products Order, 1973 under the aegis of Food Safety and Standards Act, 2006 ; it is very important to scrutinise the quality and food safety aspects of meat products in the value chain from farm to fork. To achieve this, analytical techniques with standard procedures are required for food safety and quality assurance of the meat products. In view of this, information were compiled and located at one place in form of this book entitled Practical Handbook on Meat Science and Technology. This book contains ten chapters. The chapter 1 describes about Common Laboratory Informations, while chapter 2 Proximate Composition, chapter 3 Physico-chemical Properties, chapter 4 Minerals, Vitamins and Enzymes, chapter 5 Food Additives and Preservatives, chapter 6 Biochemical Methods, chapter 7 Microbiological Quality, chapter...



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