

Innovations and Strategies for Improvements

Patricia Y. Hester, Department of Animal Sciences, Purdue University, West Lafayette, IN, USA

Egg Innovation and Strategies for Improvements examines the production of eggs from their development within the farm to the consumption. Chapters also address consumer acceptance, quality control, regulatory aspects, cost, and research trends.

Eggs are a source of macro- and micronutrients, which are consumed not only by themselves but also within various food products, such as pastas, cakes, and pastries. A wholesome, versatile food with a balanced array of nutrients, eggs are a staple of the human diet. Emerging strategies include improvements to the composition of eggs through genetic selection or biological enrichment of hen's feed with polyunsaturated fatty acids, antioxidants, vitamins, and minerals. On the other hand, eggs can also be a source of food-borne diseases or pollutants, which have effects not only on human health but also on egg production and commercial viability.

An international team of experts, *Egg Innovation and Strategies for Improvements* presents a unique overview of the biology and science of egg production, nutrient profiling, disease and modes for increasing the quality of eggs. Designed for poultry and food scientists, technologists, microbiologists, as well as public health, and the food and egg industries, the book is valuable as an industrial reference and also for educational purposes.

Covers the production and food science aspects of eggs and the detection and prevention of a broad range of microbial contaminants, as well as nonmicrobial contaminant

analytical techniques for practical application

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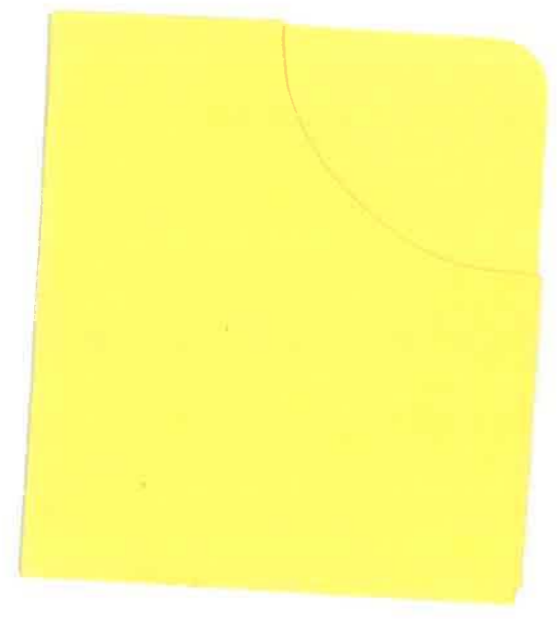
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Edited by

Patricia Y. Hester

Department of Animal Sciences
Purdue University, West Lafayette
IN, United States



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Contributors

- El-Sayed M. Abdel-Aal** Guelph Research and Development Centre, Agriculture and Agri-Food Canada, Guelph, ON, Canada
- Anas Abdelqader** Department of Animal Production, Faculty of Agriculture, The University of Jordan, Amman, Jordan
- Edirisingha Dewage Nalaka Sandun Abeyrathne** Department of Animal Science, Uva Wellassa University, Badulla, Sri Lanka
- Zain ul Abidin** Veterinary Research Institute, Lahore Cantt, Pakistan
- Oscar Acosta** National Center of Food Science and Technology, University of Costa Rica, San José, Costa Rica
- Shakeel Ahmad** Al-Watania Poultry Institute of Technology, Al-Bukayriyah, Saudi Arabia
- Dong Uk Douglas Ahn** Department of Animal Science, Iowa State University, Ames, IA, United States
- Humayoun Akhtar** Guelph Research and Development Centre, Agriculture and Agri-Food Canada, Guelph, ON, Canada
- Akram R. Alaboudi** Department of Animal Pathology and Public Health, Faculty of Veterinary Medicine, Jordan University of Science and Technology, Irbid, Jordan
- Jahangir Alam** Animal Biotechnology Division, National Institute of Biotechnology, Ganakbari, Ashulia, Savar, Dhaka, Bangladesh
- Cristina Alamprese** Department of Food, Environmental and Nutritional Sciences, University of Milan, Milan, Italy
- Jennifer Arthur** Avian Research Centre, Faculty of Land and Food Systems, The University of British Columbia, Vancouver, BC, Canada
- Valter Arthur** Nuclear Energy Center in Agriculture, Piracicaba, São Paulo, Brazil
- Muhammad Aamir Aslam** Animal Breeding and Genomics Centre, Wageningen UR Livestock Research, Lelystad, The Netherlands; Institute of Microbiology, United States-Pakistan Center for Advanced Studies, University of Agriculture, Faisalabad, Pakistan
- Fernanda Vieira de Avila** Pharmacist, Specialist in Forensic Biology and Genetics, Porto Alegre, Rio Grande do Sul, Brazil
- Valdir Silveira de Avila** EMBRAPA Swine and Poultry, Concórdia, Santa Catarina, Brazil
- Ali Aygun** Faculty of Agriculture, Department of Animal Science, Selcuk University, Konya, Turkey
- Jorge Barbosa** Center for Pharmaceutical Studies, Department of Health Sciences, School of Pharmacy, Coimbra University, Coimbra; National Institute for Agricultural and Veterinary Research, Oeiras, Portugal
- Grégory Y. Bédécarrats** Department of Animal Biosciences, University of Guelph, Guelph, ON, Canada
- Masoumeh Bejaei** Sustainable Agriculture Program, Faculty of Science and Horticulture, Kwantlen Polytechnic University, Richmond, BC, Canada
- Sootawat Benjakul** Department of Food Technology, Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla, Thailand
- Antonio Gilberto Bertechini** Department of Animal Science, Federal University of Lavras, Lavras, Minas Gerais, Brazil
- Kateri Bertran** Exotic and Emerging Avian Viral Diseases Research Unit, Southeast Poultry Research Laboratory, United States National Poultry Research Center, Agricultural Research Service, United States Department of Agriculture, Athens, GA, United States
- Mehmet Bozkurt** Erbeyli Poultry Research Institute, Aydin, Turkey
- Milena Brasca** Institute of Sciences of Food Production, Italian National Research Council, Milan, Italy
- Charlotte Bruneel** Leuven Food Science and Nutrition Research Centre (LFoRCE), Leuven; Research Unit Food and Lipids, Kortrijk, Belgium
- Heather Kristin Burley** Department of Animal Science, The Pennsylvania State University, University Park, PA, United States
- Johan Buyse** Leuven Food Science and Nutrition Research Centre (LFoRCE); Division of Livestock-Nutrition-Quality, Leuven, Belgium
- Rita Carabias-Martínez** Department of Analytical Chemistry, Nutrition and Food Science, University of Salamanca, Salamanca, Spain
- Aiane Aparecida da Silva Catalan** Graduate Program in Animal Science, Federal University of Pelotas, Pelotas, Rio Grande do Sul, Brazil

James R. Chambers Guelph Research and Development Centre, Agriculture and Agri-Food Canada, Guelph, ON, Canada

Hilary David Chapman Department of Poultry Science, University of Arkansas, Fayetteville, AR, United States

Da Chen Cooperative Wildlife Research Laboratory; Department of Zoology, Southern Illinois University, Carbondale, IL, United States

Gita Cherian Department of Animal and Rangeland Sciences, Oregon State University, Corvallis, OR, United States

Kapil K. Chousalkar School of Animal and Veterinary Sciences, The University of Adelaide, Roseworthy, SA, Australia

Hüseyin Baki Çiftci Department of Animal Science, School of Agriculture, Selçuk University, Konya, Turkey

Carlos Humberto Corassin Department of Food Engineering, School of Animal Science and Food Engineering, Pirassununga, São Paulo, Brazil

Courtney Lynd Daigle Department of Animal Science, Texas A&M University, TX, United States

Diane Valganon de Neeff Department of Food Engineering, School of Animal Science and Food Engineering, Pirassununga, São Paulo, Brazil

Carlos Augusto Fernandes de Oliveira Department of Food Engineering, School of Animal Science and Food Engineering, Pirassununga, São Paulo, Brazil

Ágatha Cristina de Pinho Carão Department of Nutrition and Animal Production, School of Veterinary Medicine University of São Paulo, Pirassununga, São Paulo, Brazil

Javier Domínguez-Álvarez Department of Analytical Chemistry, Nutrition and Food Science, University of Salamanca, Salamanca, Spain

Robert G. Elkin Department of Animal Science, The Pennsylvania State University, University Park, PA, United States

Evandro de Abreu Fernandes Animal Production, Federal University of Uberlândia, Uberlândia, Minas Gerais, Brazil

Francisco Noé da Fonseca EMBRAPA Swine and Poultry, Concórdia, Santa Catarina, Brazil

Imogen Foubert Leuven Food Science and Nutrition Research Centre (LForCe), Leuven; Research Unit Food and Lipids, Kortrijk, Belgium

Diego García-Gómez Department of Analytical Chemistry, Nutrition and Food Science, University of Salamanca, Salamanca, Spain

Richard K. Gast United States Department of Agriculture, Agricultural Research Service, Egg Safety and Quality Research Unit, Athens, GA, United States

Charlene Hanlon Department of Animal Biosciences, University of Guelph, Guelph, ON, Canada

Marcia Nalesso Costa Harder Technology College of Piracicaba—FATEC-Piracicaba/CEETEPS, Piracicaba, São Paulo, Brazil

Patricia Y. Hester Department of Animal Sciences, Purdue University, West Lafayette, IN, United States

Maxwell T. Hincke Department of Cellular and Molecular Medicine, University of Ottawa, Ottawa, ON, Canada

Martin Hintersteiner Bioseutica B.V., Lugano, Switzerland

Jacek Jaczynski Division of Animal and Nutritional Sciences, West Virginia University, Morgantown, WV, United States

Deana R. Jones United States Department of Agriculture, Agricultural Research Service, Egg Safety and Quality Research Unit, Athens, GA, United States

Thammarat Kaewmanee Department of Food Science and Nutrition, Faculty of Science and Technology, Prince of Songkla University, Pattani, Thailand

Zahid Kamran University College of Veterinary and Animal Sciences, The Islamia University of Bahawalpur, Bahawalpur, Punjab, Pakistan

Kevin M. Keener Department of Food Science and Human Nutrition, Iowa State University, Ames, IA, United States

Aisha Khatoon Department of Pathology, Faculty of Veterinary Sciences, University of Agriculture, Faisalabad, Pakistan

Dariusz Kokoszyński Department of Poultry Breeding and Animal Products Evaluation, Faculty of Animal Breeding and Biology, UTP University of Science and Technology in Bydgoszcz, Bydgoszcz, Poland

Konstantinos C. Koutoulis Department of Avian Medicine, School of Health Sciences, University of Thessaly, Karditsa, Greece

Everton Luis Krabbe EMBRAPA Swine and Poultry, Concórdia, Santa Catarina, Brazil

Kamil Küçükylmaz Department of Animal Science, Faculty of Agriculture, Eskişehir Osmangazi University, Eskişehir, Turkey

Charlotte Lemahieu Leuven Food Science and Nutrition Research Centre (LForCe), Leuven; Research Unit Food and Lipids, Kortrijk, Belgium

Fernanda Heloisa Litz Animal Production, Federal University of Uberlândia, Uberlândia, Minas Gerais, Brazil

S.M. Lutful Kabir Graduate School of Life and Environmental Sciences, Osaka Prefecture University, Osaka, Japan; Department of Microbiology and Hygiene, Faculty of Veterinary Science, Bangladesh Agricultural University, Mymensingh, Bangladesh

Hillary Marler Department of Zoology, Southern Illinois University, Carbondale, IL, United States

Maria Mateos-Vivas Department of Analytical Chemistry, Nutrition and Food Science, University of Salamanca, Salamanca, Spain

Patti J. Miller Exotic and Emerging Avian Viral Diseases Research Unit, Southeast Poultry Research Laboratory, United States National Poultry Research Center, Agricultural Research Service, United States Department of Agriculture, Athens, GA, United States

Stefano Morandi Institute of Sciences of Food Production, Italian National Research Council, Milan, Italy

Bradley A. Mullens Department of Entomology, University of California, Riverside, CA, United States

Amy C. Murillo Department of Entomology, University of California, Riverside, CA, United States

Koenraad Muylaert Research Unit Aquatic Biology, Kortrijk, Belgium

Sucharit Basu Neogi Graduate School of Life and Environmental Sciences, Osaka Prefecture University, Osaka, Japan

Ruth Catriona Newberry Department of Animal and Aquacultural Sciences, Norwegian University of Life Sciences, Ås, Norway

Burcu Olanca National Food Reference Laboratory, Ministry of Food, Agriculture and Livestock, Yenimahalle, Ankara, Turkey

Sebastian Opaliński Department of Environment, Animal Hygiene and Welfare, Wrocław University of Environmental and Life Sciences, Wrocław, Poland

Olga I. Padilla-Zakour Department of Food Science, Cornell University, Geneva, NY, United States

Paul Hanes Patterson Department of Animal Science, The Pennsylvania State University, University Park, PA, United States

Edgar David Peebles Department of Poultry Science, Mississippi State University, Mississippi State, MS, United States

Fernando Ramos Center for Neuroscience and Cell Biology; Center for Pharmaceutical Studies, Department of Health Sciences, School of Pharmacy, Coimbra University, Coimbra, Portugal

Juliet R. Roberts Animal Science, School of Environmental and Rural Science, University of New England, Armidale, NSW, Australia

Encarnación Rodríguez-Gonzalo Department of Analytical Chemistry, Nutrition and Food Science, University of Salamanca, Salamanca, Spain

Victor Fernando Büttow Roll Graduate Program in Animal Science, Federal University of Pelotas, Pelotas, Rio Grande do Sul, Brazil

Megan Rose-Martel Department of Cellular and Molecular Medicine, University of Ottawa, Ottawa, ON, Canada

Lúcia Santos Center for Neuroscience and Cell Biology; Center for Pharmaceutical Studies, Department of Health Sciences, School of Pharmacy, Coimbra University, Coimbra, Portugal

Mahmudul Hasan Sikder Department of Pharmacology, Faculty of Veterinary Science, Bangladesh Agricultural University, Mymensingh, Bangladesh

Tiziana Silveti Institute of Sciences of Food Production, Italian National Research Council, Milan, Italy

Elizabeth K. Sullivan Department of Food Science, Cornell University, Geneva, NY, United States

Leonardo Susta Department of Pathobiology, Ontario Veterinary College, University of Guelph, Guelph, ON, Canada

Reza Tahergorabi North Carolina Agricultural & Technical State University, Greensboro, NC, United States

Yonggang Tu Jiangxi Key Laboratory of Natural Products and Functional Food, Jiangxi Agricultural University, Nanchang, China

Jessie Usaga National Center of Food Science and Technology, University of Costa Rica, San José, Costa Rica

Nelson E. Ward Animal Nutrition & Health, DSM Nutritional Products, Inc., Ringoes, NJ, United States

Henri Woelders Animal Breeding and Genomics Centre, Wageningen UR Livestock Research, Lelystad, The Netherlands

Yan Wu Department of Zoology, Southern Illinois University, Carbondale, IL, United States

Eduardo Gonçalves Xavier Graduate Program in Animal Science, Federal University of Pelotas, Pelotas, Rio Grande do Sul, Brazil

Hasan Yalcin Engineering Faculty, Food Engineering Department, Erciyes University, Kayseri, Turkey

Shinji Yamasaki Graduate School of Life and Environmental Sciences, Osaka Prefecture University, Osaka, Japan

Khalid Zaheer Consultant, Toronto, ON, Canada

Yan Zhao Engineering Research Center of Biomass Conversion Ministry of Education, Nanchang University, Nanchang, China

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