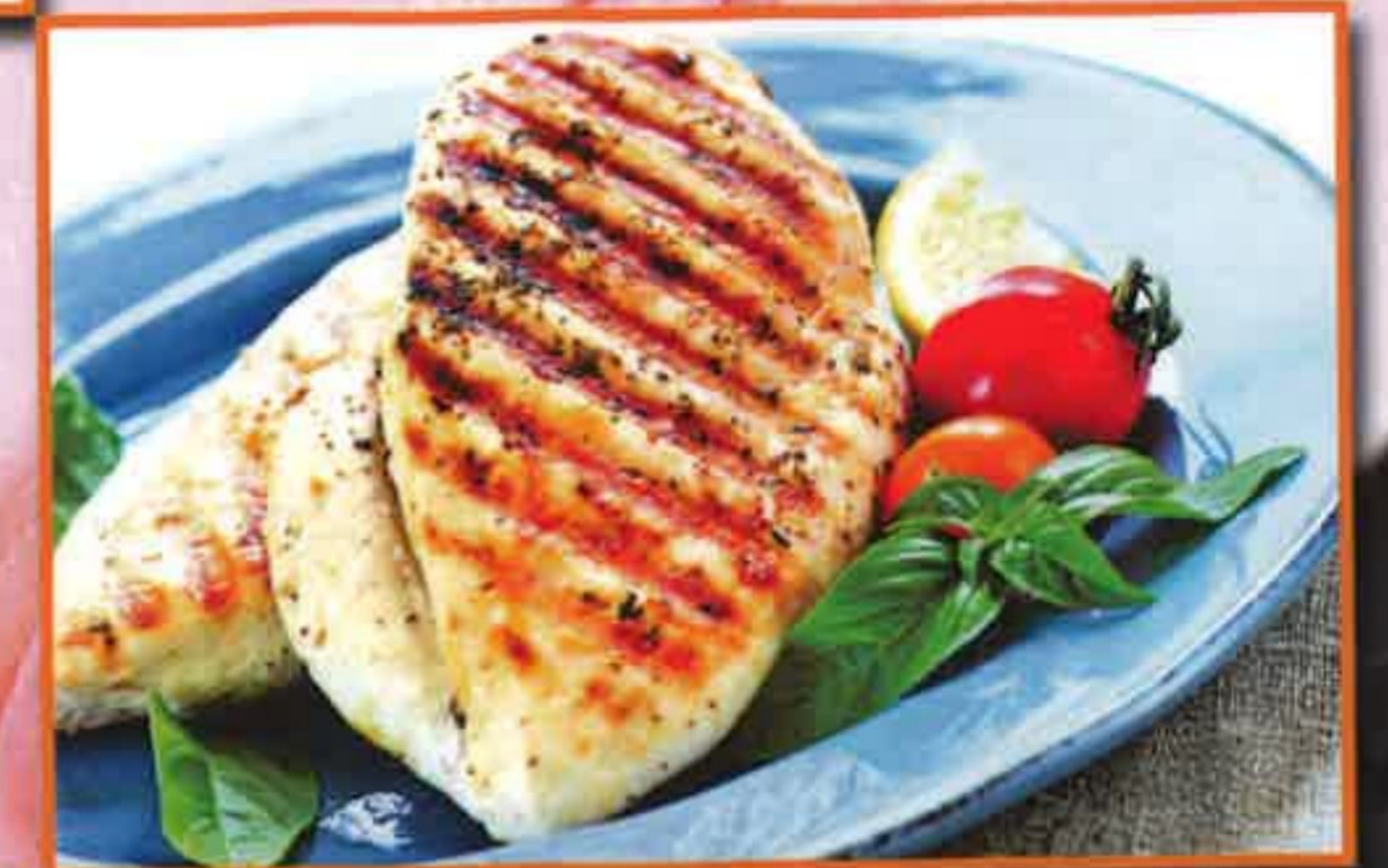


POULTRY MEAT PROCESSING

Second Edition



Edited by

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Christine Z. Alvarado
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Preface

The first edition of this book was the product of some of the best poultry and food scientists in the world. Its concept was born from the need for a good instructional textbook in the poultry processing and product quality courses taught by many of the contributors. This second edition has been expanded and updated by the same collection of excellent scientists with the addition of even more expert contributors. It remains an instructional and not necessarily exhaustive review of the scientific literature in each of its component areas. In addition to its teaching use, this book will continue to be a useful reference for academic researchers, industry personnel, and extension specialists/agents seeking further knowledge.

Most of the contributors are active participants in the S-1027 USDA Multi-State Research Project, and the collaborative relationships fostered by this project have made this second edition possible. The field of poultry meat processing is grateful for the contributions of these authors. The editors are also indebted to Elizabeth Hirschler for her excellent technical and creative assistance, which made the first edition originally possible. As editing such a book requires much time and attention, the editors appreciate the understanding of their spouses during the preparation of this book.

Although Alan Sams was the editor of the first edition, Christine Alvarado and Casey Owens-Hanning have done virtually all of the coordination, facilitation, and editing involved in the second edition. Without them, this second edition would not exist. It is evident from their scientific knowledge and editorial skill that they received only the best education and training and have honed their abilities as they have each established well-respected and successful careers. Their mentor is very proud of them.

Casey M. Owens, Ph.D.
Christine Z. Alvarado, Ph.D.
Alan R. Sams, Ph.D.
Editors

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