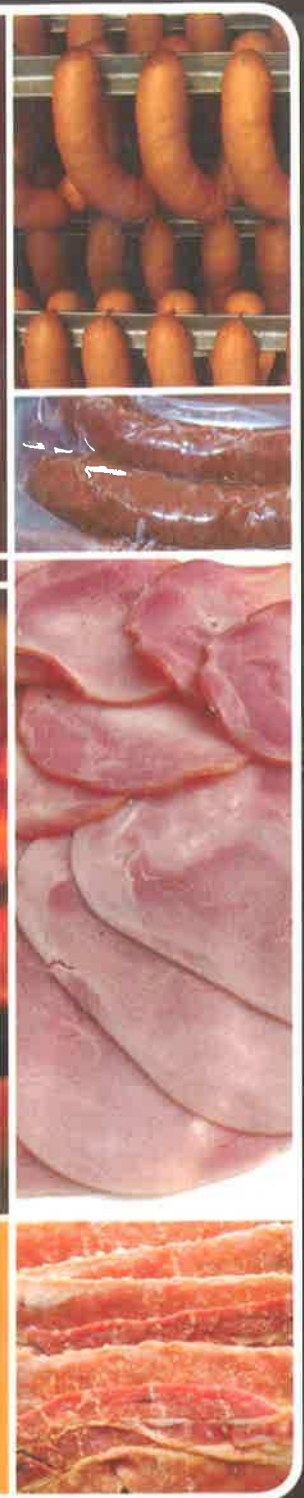


Thermal Processing of Ready-to-Eat Meat Products  
C. Lynn Knipe and Robert E. Rust EDITORS

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EDITORS

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# **THERMAL PROCESSING OF READY-TO-EAT MEAT PRODUCTS**

C. Lynn Knipe  
Robert E. Rust

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was planned for spring of 2000 at Ohio State University. This course was designed to bring in experts in the areas of food microbiology, food engineering, regulatory requirements, sanitation, food science, and various heat transfer methods to orient and update meat industry employees.

In spite of his efforts in getting this course started, Erwin was only present for the first course in late February of 2000. His health had declined such that he had to cancel his appearance at the second course in March 2001. Erwin Waters passed away in December 2001.

There was never any question about the continuation of the course that Erwin had initially proposed. The surviving organizers of this course have attempted to improve and expand this course, following the spirit of Erwin's original proposal. Hopefully, Erwin would be pleased with how this has developed over the past ten years.

A couple of years ago, Wiley-Blackwell approached Lynn Knipe and Bob Rust about the possibility of publishing a reference book on the content of this course. This first edition is the result of Erwin Water's initiative and ten years of accumulated expertise related to the thermal processing of RTE meat products.

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