



# HANDBOOK OF Processed Meats and Poultry Analysis

Edited by  
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## H A N D B O O K O F

**Processed Meats and Poultry Analysis**

Muscle foods include a wide range of processed meats and poultry, and therefore represent an important percentage of total worldwide food consumption. The sheer volume of products and the variety of processes available make analyzing them problematic.

With chapter contributions from more than 45 internationally reputable experts, ***Handbook of Processed Meats and Poultry Analysis*** delineates the gamut of analysis techniques and methodologies for animal-derived products in one convenient resource. Describing essential techniques for meat processing control and evaluation of quality, this standard-setting work

- Describes methodologies for analyzing nutritional, sensory quality, and safety aspects
- Covers muscle food sources, including meat and poultry
- Analyzes nutritional quality including antioxidants, vitamins, minerals, essential amino acids, and trans fatty acids
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