



**Second Edition**

# Handbook of Fermented Meat and Poultry

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#### in-Publication Data

and poultry / editor-in-chief, Fidel Toldrá ; associate editors, Y.H. Hui,  
R. Talon. — 2nd edition.

ferences and index.  
ardback)  
ooks, manuals, etc. 2. Meat—Preservation—Handbooks, manuals, etc.  
s, manuals, etc. I. Toldrá, Fidel.

2014024540

ok is available from the British Library.

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Fermented meat products have been consumed for centuries in many different parts of the world. Today they constitute one of the most important groups of food worldwide. Bacterial cultures are used in their manufacture to preserve the meat and to confer particular textures and sensory attributes upon it. Examples of fermented meats include salami, chorizo, pepperoni, and saucisson.

This fully revised and expanded reference on meat fermentation presents the principle fermented meat products and the processing technologies currently used in their manufacture. The 54 chapters of this substantial book are grouped into the following sections:

- Meat fermentation worldwide: overview, production, and principles
- Raw materials
- Microbiology and starter cultures
- Sensory attributes
- Product categories: general considerations
- Semidry-fermented sausages
- Dry-fermented sausages
- Fermented products from poultry and other meats
- Ripened meat products
- The biological and chemical safety of fermented meat products
- Processing sanitation and quality assurance

There are five new chapters in the second edition, addressing the following topics: smoking and new smoke flavourings, probiotics, methodologies for the study of the microbial ecology in fermented sausages, low sodium in meat products, and Asian sausages.

*Handbook of Fermented Meat and Poultry, Second Edition* provides readers with a full overview of meat fermentation, the role of microorganisms (both naturally present and added as starter cultures), safety aspects, and the main chemical, biochemical, physical, and microbiological changes that occur in processing and how they affect final quality. Readers will find descriptions of the main types of fermented meat product worldwide and their main characteristics.

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