

Preservation of **Meat and Poultry Products**





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Preservation of Meat and Poultry Products

Food preservation is a method of maintaining foods at a desired level of properties or nature for their maximum benefits. Different preservation techniques are being developed to satisfy current demands of economic preservation and consumer satisfaction in nutritional and sensory aspects, convenience, absence of preservatives, low demand of energy and environmental safety.

The present book contains various processes of meat and poultry preservation. All the entrepreneurs, technocrats, persons evolved in meat and poultry processing will be benefited from this book.



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