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# Poultry Products Processing: An Industry Guide

*By Shai Barbut*



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## Poultry Products Processing: An Industry Guide By Shai Barbut

Poultry Products Processing: An Industry Guide covers all major aspects of the modern poultry further processing industry. The author provides a comprehensive guide to the many steps involved in converting poultry muscle (chicken, turkey, duck, ratite, etc.) into meat and highlights the critical points required to assure high quality and safe product manufacturing. The book opens with an overview of the poultry industry and then discusses poultry anatomy and muscle biology as they relate to meat quality and potential problems associated with further processing. Several chapters are devoted to meat product formulations (including numerous recipes), processing equipment, and principles of equipment operation. A separate chapter is devoted to the growing field of battering and breading poultry products, such as chicken nuggets, with many illustrations of equipment operation, discussions of the various breading employed, and trouble shooting. Another section focuses on food safety, microbiology, sanitation methods, and HACCP, including models for primary and further processing. Material on meat color, color defects, flavor, and sensory analysis is also included to help the reader understand factors affecting the challenges and problems the industry faces when marketing poultry products.



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## **Editorial Review**

### **Review**

...a readable, scholarly book, which presents a snapshot of the poultry processing industry...will stand the test of time without difficulty...The book is a valuable guide for anyone entering or studying the poultry processing or products industry. For those already involved, it will provide a valuable reference work. Training of employees and management personnel is another potential application.

- World's Poultry Science Journal

This book will provide the poultry industry and academia a valuable resource for poultry processing. It contains an effective presentation of theoretical and practical aspects of poultry meat processing in an overall logical sequence.

- N.G. Marriott in Journal of Muscle Foods

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