



Ingredients in Meat Products: Properties, Functionality and Applications

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There is little doubt that today's food industry is faced with a rapidly changing market landscape. The obvious need to continue to provide consumers with nutritious, delectable, safe, and affordable food products which are also profitable for food manufacturers, as well as the ongoing challenge of ensuring the delivery of adequate nutrition to hundreds of millions of disadvantaged people around the world, appears – at least as much as, if not more than, ever – to be at odds with the challenges posed by soaring energy and food commodity prices; fast-paced changes in consumer demographics, habits, and preferences; and the continual need to stay ahead of current and emerging food safety issues. In addition to this, the present ubiquity in the industry of terms such as functional foods, nutraceuticals, low sodium, low fat, clean label, minimal processing, and natural – to name a few – underscores yet a different dimension of the challenges faced by food processors today. On the other hand, however, the solutions of many of these challenges may, concurrently, present the food industry with unique and exciting opportunities. The processed meat industry, despite its long history and tradition, is certainly not exempt from having to face these modern challenges, nor excluded from realizing the promises of the opportunities that may lie ahead.

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Editorial Review

From the Back Cover

Ingredients in Meat Products presents the most up-to-date information regarding the utilization of non-meat ingredients in the manufacturing of processed meat products, in a way that is both comprehensive and practical. Emphasis has been placed on helping the reader attain a fundamental understanding of: (i) the basic chemical and physical properties of each of these groups of ingredients, as we understand them today; (ii) how these properties affect their functionality in meat systems; and (iii) how to take advantage of the ingredients' functional properties to maximize their application in real-life situations.

Drawing on the knowledge and expertise of twenty expert contributors from North America and Europe, representing both academia and industry, the volume discusses all the major types of ingredients used in processed meat products today, both in the context of their traditional uses, as well as, when applicable, in the context of more novel--and in many instances commercially unexploited--applications. New, "next-generation," ingredients are also discussed

Ingredients in Meat Products is intended as a primary reference on the subject for university, industry, and government meat science researchers; graduate and undergraduate students with an interest in the topic; and meat and food industry product development, quality, production and marketing personnel.

Rodrigo Tarté is Senior Program Leader, Meat Science Research, at Kraft Foods Inc., in Madison, Wisconsin, USA.

About the Author

Rodrigo Tarté is Senior Program Leader, Meat Science Research, at Kraft Foods Inc., in Madison, Wisconsin, USA. He is the recipient of the 2013 Meat Processing Award, presented by the American Meat Science Association.

Users Review

From reader reviews:

Robert Hollinger:

The knowledge that you get from Ingredients in Meat Products: Properties, Functionality and Applications may be the more deep you searching the information that hide within the words the more you get considering reading it. It does not mean that this book is hard to recognise but Ingredients in Meat Products: Properties, Functionality and Applications giving you joy feeling of reading. The writer conveys their point in selected way that can be understood by anyone who read the idea because the author of this reserve is well-known enough. This particular book also makes your own personal vocabulary increase well. It is therefore easy to understand then can go along, both in printed or e-book style are available. We recommend you for having this specific Ingredients in Meat Products: Properties, Functionality and Applications instantly.

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