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emulsions and gelations;  
breeding and battering;  
mechanical deboning;  
marination, cooking, and  
curing; and non-meat  
ingredients Product  
manufacturing—includes  
canned poultry meat, turkey  
bacon and sausage, breaded  
product (nuggets), paste  
product (pâté), poultry ham,  
luncheon meat, processed  
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special dietary products for  
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Technology: an acceptable quality and a safe product for consumer purchase and use. The text includes safety requirements and regulatory enforcement in the United States, EU, and Asia. Volume 1: Primary Processing is divided into seven parts: Poultry: biology to pre-mortem status—includes such topics as classification and biology, competitive exclusion, transportation to the slaughterhouse, and more Slaughtering and cutting—includes the slaughterhouse building and required facilities, equipment, and operations; carcass evaluation and

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Preservation: heating, drying, chemicals, and irradiation  
Composition, chemistry, and sensory attributes—includes quality characteristics, microbiology, nutritional

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components, chemical composition, and texture of raw poultry meat

Eggs—includes egg attributes, science, and technology Sanitation and Safety—includes PSE, poultry-related foodborne diseases, OSHA requirements, HACCP and its application, and more

Poultry science covers raising and managing healthy chickens, turkeys, and ducks for eggs or meat. From live poultry up until retail production, Handbook of Poultry Processing provides an updated and comprehensive reference on everything related to the poultry industry, including

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scientific, technical, and engineering principles, methods, and product categories. This definitive resource covers the link between meat quality and production process, which can help in solving potential quality problems, making this two-volume set an essential tool for all practitioners, libraries, scientists, researchers, and academics in this field.

Poultry Products Processing: An Industry Guide covers all major aspects of the modern poultry further processing industry. The author

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Technology Primary Processing Volume 1 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

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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

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poultry. Other chapters cover the fundamental science behind production: poultry biology, genetics, behavior, diseases/health, housing, ventilation, and processing. New or greatly expanded sections cover biosecurity; poultry stress/welfare; feed additives; food safety; incubation; controlling pests; poultry waste and environmental issues; brooding; and organic, free-range, and niche poultry production. "Points for Discussion" and "Deeper Dive" sections highlight key examples and provide further context and empirical data for critical areas in



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poultry production, giving students a first-hand look at issues in both small and large operations. The book concludes with an in-depth, invaluable chapter on applying for internships and positions for the start of a successful career.

Poultry refers to the domesticated birds, which are reared for their eggs, feathers and meat. These birds belong to the Galliformes order, which consists of quails, turkeys and chickens. Poultry is widely eaten all over the globe. These birds provide

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nutritionally beneficial food, which contains low fat and high quality protein.

Poultry are kept in coops and hatcheries, but they are more often reared in battery cages and furnished cages.

They can suffer from diseases like avian influenza and also cause outbreaks of infectious agents like Salmonella, Campylobacter and Escherichia coli. Therefore, they are generally farmed intensively with routine use of antibiotics for preventing or managing disease outbreaks. All these aspects of poultry farming and disease management are studied under the domain of

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poultry science. This book provides comprehensive insights into the field of poultry science. The topics covered herein offer the readers new insights into this subject. This book is a vital tool for all researching or studying poultry science as it gives incredible insights into emerging trends and concepts.

Backyard Poultry Medicine and Surgery is a practical resource offering guidance on developing diagnostic and treatment plans for individual companion poultry or small flocks. Organized by body system to aid in

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developing a differential diagnosis list for common presenting signs, the book provides all the information clinicians need to effectively treat backyard poultry. Written by experts from both the commercial poultry field and the companion avian field, the book provides thorough coverage of both common and less common diseases of backyard chickens, ducks, and other poultry. The book begins with introductory chapters covering general information, an overview of US laws, and basic husbandry concerns, then moves into specific disease chapters organized by system. The

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book takes an individual medicine perspective throughout, with photographs, radiographs, and histopathological photomicrographs to illustrate principles and diseases. Backyard Poultry Medicine and Surgery is an invaluable guide to diseases and treatments for any practitioners treating backyard poultry. Key Features Offers a practical reference on diseases and treatment of backyard poultry, with clinically relevant information veterinarians need to care for backyard flocks Takes an easy-to-use body system approach to help

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differentiate between diseases Focuses on individual diagnostic and treatment options for the individual bird or small flock Presents a special chapter on regulatory considerations for medication use in backyard poultry Provides more than 200 photographs, radiographs, and histopathological photomicrographs to illustrate the concepts discussed Includes access to an accompanying website with photographs, videos, and linked references and websites at [www.wiley.com/go/greenacre/poultry](http://www.wiley.com/go/greenacre/poultry) Cheryl B. Greenacre, DVM, DABVP-Avian,

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