



Meat, Egg and Poultry Science & Technology

By Vikas Nanda

I.K. International Publishing House Pvt. Ltd., 2014. Paperback. Book Condition: New. 18cm x 24cm. The aim of this book is to provide important details of meat composition and its various categories, basics of animal cells and tissues, muscle structure, bio-chemical reactions in pre- and post-mortem muscles and their effect on meat properties, slaughtering of large animals and birds, technology of sausages, egg formation and its quality parameters and various thermal and non-thermal techniques of preserving meat and egg. The book will be of value to teachers, undergraduate and postgraduate students studying Food Science and Technology, Food Engineering, Agriculture, Veterinary Science, Food Nutrition, and those who are preparing for GATE and other competitive examinations.



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