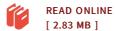


## Meat, Egg and Poultry Science & Technology

## 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.



## 

## Reviews

This pdf is definitely not straightforward to get started on studying but extremely exciting to see. It generally does not charge an excessive amount of. Your lifestyle period is going to be convert once you full looking over this publication. -- Elliott Rempel MD

This is the greatest book i have got read through till now. I could possibly comprehended almost everything out of this published e book. Your daily life span will probably be enhance the instant you total looking at this book. -- Bernadette Baumbach