

Achieving sustainable production of pig meat

Volume 1: Safety, quality and sustainability

Edited by Professor Alan Mathew, Purdue University, USA



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SCIENCE PUBLISHING

Publication date

31 May 2018

Price

£130 / \$170 / €155 / A\$235

ISBN

Hardback: 978-1-78676-088-3

Mobi: 978-1-78676-089-0

ePub: 978-1-78676-090-6

PDF: 978-1-78676-091-3

Format

152 × 229 mm / 6 × 9 in, 280 pages

Illustrations

Color tables, photos and figures

Series

Burleigh Dodds Series in Agricultural
Science: no. 23

BIC/THEMA classification

TVH - Animal husbandry, PSVL - Animal
pathology & diseases, TVF - Sustainable
agriculture, TVG - Organic farming,
TVKF - Fertilizers & manures



Print (exc. US and Canada) and e-books
(worldwide) distributed by NBN
International.

Updated 22/05/18

New title information

Achieving sustainable production of pig meat Volume 1

Safety, quality and sustainability

Edited by: Prof. Alan Mathew, Purdue University, USA

Endorsement:

"This new book addresses the most important topics in pig production today: food safety, meat quality and sustainability. Consumers have concerns in all these areas and the chapters in this book, written by acknowledged international experts, will provide solutions to problems and highlight new opportunities. It is destined to be a standard text." *Jeff Wood, Emeritus Professor, University of Bristol, UK*

Description:

Pig meat is the most widely-consumed meat in the world. Previous growth in production has relied, in part, on more intensive systems. In meeting rising demand, these systems face challenges such as the ongoing threat of zoonotic diseases, the need to improve feed efficiency in the face of rising costs, the need to reduce the environmental impact of pig production and increasing concerns about animal welfare.

This volume looks first at the main zoonoses affecting pigs and how they can be controlled. It then reviews the latest research on aspects of meat quality such as flavour, colour, texture and nutritional quality. Finally, it assesses ways of monitoring and reducing the environmental impact of pig production.

With its distinguished editor and international team of expert authors, this will be a standard reference for researchers in swine science, producers, government and other organisations involved in supporting pig production. It is accompanied by two companion volumes which focus on animal breeding, nutrition, health and welfare.

Key features:

- Covers the latest research on controlling pathogenic and non-pathogenic safety risks associated with pig meat
- Comprehensive review of the factors affecting the different aspects of pig meat quality
- Assesses ways of minimising the environmental impact of pig production such as reducing input use, emissions and waste

Audience:

Academic researchers in swine science; pig producers; pig meat processors; government and non-governmental agencies supporting pig meat production

Editor details:

Dr Mathew is Professor and Head of Animal Sciences at Purdue University, USA. Professor Mathew was formerly Head of Animal Sciences at the University of Tennessee. He has published widely on pre-harvest food safety, specifically the effects of nutrition and animal management on the occurrence and antibiotic resistance of pathogens on the farm.

Table of contents:

Part 1 Safety

- 1.Zoonoses affecting pigs: *Peter R. Davies, University of Minnesota, USA*
- 2.Effective control of zoonoses in pig production: *Jan Dahl, Danish Agriculture and Food Council (DAFC), Denmark*
- 3.Dealing with the challenge of antibiotic resistance in pig production: *Paul D. Ebner and Yingying Hong, Purdue University, USA*
- 4.Detecting veterinary drug residues in pork: *Amy-Lynn Hall, United States Food and Drug Administration, USA*

Part 2 Quality

- 5.Producing consistent quality meat from the modern pig: *R. D. Warner and F. R. Dunshea, The University of Melbourne, Australia; and H. A. Channon, The University of Melbourne and Australian Pork Limited, Australia*
- 6.Factors affecting pork flavour: *Mingyang Huang and Yu Wang, University of Florida, USA; and Chi-Tang Ho, Rutgers University, USA*
- 7.Factors affecting the colour and texture of pig meat: *Xin Sun and Eric Berg, Department of Animal Sciences, North Dakota State University, USA*
- 8.Nutritional composition and the value of pig meat: *Lauren E. O'Connor and Wayne W. Campbell, Purdue University, USA*

Part 3 Sustainability

9. Assessing the environmental impact of swine production: *G.J. Thoma, University of Arkansas, USA*
- 10.Nutritional strategies to reduce emissions from waste in pig production: *Andre Aarnink, Wageningen University, The Netherlands; and Phung Le Dinh, Hue University of Agriculture and Forestry, Vietnam*
- 11.Organic pig production systems, welfare and sustainability: *Sandra Edwards, University of Newcastle, UK; and Christine Leeb of BOKU, Austria*

Related products:

- Achieving sustainable production of pig meat Volume 2, 978-1-78676-092-0, 09 Oct 2017, GBP 160.00, EUR 190.00, USD 210.00, CAD 270.00, and AUD 290.00
- Achieving sustainable production of pig meat Volume 3, 978-1-78676-096-8, 12 Mar 2018, GBP 140.00, EUR 170.00, USD 180.00, CAD 240.00, and AUD 250.00
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