

Ensuring safety and quality in the production of beef

Volume 2: Quality

Edited by Emeritus Professor Michael Dikeman
Kansas State University, USA



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SCIENCE PUBLISHING

New book advance information

Ensuring safety and quality in the production of beef Volume 2 Quality

Edited by: Michael Dikeman, Kansas State University, USA

Endorsement:

"Professor Dikeman appears to again have assembled an absolutely outstanding cast of experts to develop a foundational text dealing with beef quality. This text will no doubt serve as an extremely important reference to students and industry. Congratulations to Professor Dikeman and all of the authors on a marvellous effort!"

Professor Keith Belk, Colorado State University, USA

Key features:

- Reviews advances in understanding how breeding and growth affects the development of quality attributes such as fat content and tenderness;
- Summarises recent research on how management of cattle and carcass handling affects sensory properties;
- Discusses current research on measuring and optimising quality traits such as color, flavor and tenderness

Description:

Consumer expectations of sensory and nutritional quality have never been higher. Drawing on an international range of expertise, this book reviews research in understanding and improving the quality of beef. Part 1 reviews how breeding and growth affect carcass composition. Part 2 discusses aspects of husbandry affecting meat quality such as nutrition, metabolic modifiers and handling of cattle. The book then goes on to discuss factors affecting flavor, color and tenderness, as well as grading, packaging and methods for measuring sensory quality.

Ensuring safety and quality in the production of beef Volume 1: Quality will be a standard reference for animal and food scientists in universities, government and other research centres and companies involved in beef production. It is accompanied by Volume 1 which reviews safety issues in beef production.

Editor details:

Dr Michael Dikeman is Emeritus Professor of Meat Science at Kansas State University, USA. He is a past President of the American Meat Science Association and of the Federation of American Societies of Food Animal Sciences (FASFAS – now FASS). His many honours include the American Society of Animal Science Fellow Award and induction into the Meat Industry Hall of Fame for his outstanding contribution to meat science. He is joint Editor-in-Chief of the three-volume Encyclopaedia of Meat Science.

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BIC/Thema classification

TVHB - Animal breeding
TVF - Sustainable agriculture
TVG - Organic farming



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