

## Achieving sustainable production of pig meat

Volume 1: Safety, quality and sustainability

Edited by Professor Alan Mathew, Purdue University, USA



**bd** burleigh dodds  
SCIENCE PUBLISHING

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Color tables, photos and figures

### Series

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TVH - Animal husbandry, PSVL - Animal  
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## 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.

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### 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 200.00, CAD 270.00, and AUD 290.00

Achieving sustainable production of pig meat Volume 3, 978-1-78676-096-8, 31 Dec 2017, GBP 140.00, EUR 170.00, USD 175.00, CAD 240.00, and AUD 250.00

Improving organic animal farming, 978-1-78676-180-4, 31 May 2018, GBP 200.00, EUR 240.00, USD 250.00, CAD 340.00, and AUD 360.00