

Achieving sustainable production of poultry meat

Volume 1: Safety, quality and sustainability

Edited by Professor Steven C. Ricke
University of Arkansas, USA



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New book advance information

Achieving sustainable production of poultry meat Volume 1

Safety, quality and sustainability

Edited by: Steven C. Ricke, University of Arkansas, USA

Endorsement:

"This is a timely book that provides not only a valuable account of modern food safety management in poultry production and processing, and enhancement of product quality, but also covers the key elements of sustainable production systems for a world now seriously threatened by climate change. With its appropriate international scope, Professor Ricke's book will make a major contribution to this important subject and become essential reading for all those concerned."

Geoffrey Mead, Emeritus Professor, The Royal Veterinary College, University of London, UK

Key features:

- Reviews latest research on zoonoses affecting poultry meat such as Salmonella and Campylobacter as well as methods for their control on the poultry farm and in the slaughterhouse
- Summarises advances in understanding and optimising poultry quality traits such as flavour, colour, tenderness, shelf life and nutritional quality
- Discusses developments in measuring and reducing the environmental impact of poultry production

Description:

To meet growing demand, the FAO has estimated that world poultry production needs to grow by 2-3% per year to 2030. Much of the increase in output already achieved has been as a result of improvements in commercial breeds combined with rearing in more intensive production systems. However, more intensive systems and complex supply chains have increased the risk of rapid transmission of animal diseases and zoonoses. Consumer expectations of sensory and nutritional quality have never been higher. At the same time consumers are more concerned about the environmental impact of poultry production as well as animal welfare.

Drawing on an international range of expertise, this book reviews research on safety, quality and sustainability issues in poultry production. Part 1 discusses risks from pathogens, detection and safety management on farms and in slaughterhouse operations. Part 2 looks at ways of enhancing the flavour, colour, texture and nutritional quality of poultry meat. Finally, the book reviews the environmental impact of poultry production..

Achieving sustainable production of poultry meat Volume 1: Safety, quality and sustainability will be a standard reference for poultry and food scientists in universities, government and other research centres and companies involved in poultry production. It is accompanied by two further volumes which review poultry breeding, nutrition, health and welfare.

Editor details:

Dr Steven Ricke is the Donald 'Buddy' Wray Chair in Food Safety and Director of the Center for Food Safety in the Institute of Food Science and Engineering at the University of Arkansas, USA. His awards include the University of Arkansas John White Outstanding Research Award, the Poultry Science Research Award and the American Egg Board Award, as well as being named an Arkansas Association for Food Protection Fellow, for his outstanding contributions to food safety research.

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