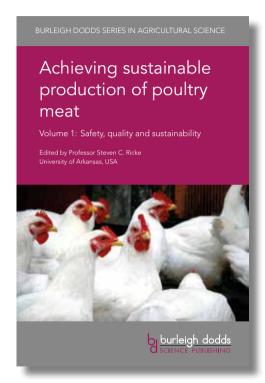
## BURLEIGH DODDS SERIES IN AGRICULTURAL SCIENCE



# **NOW AVAILABLE**

Online Use code POULT TOUR

### About the book

Poultry production faces many challenges. This collection starts by reviewing safety, including detection, prevention and control of zoonoses

in poultry flocks. It also discusses key aspects of quality such as meat flavour as well as wider issues such as the environmental impact of poultry production.

### About the editor

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.

Achieving sustainable production of poultry meat - Vol 1: Safety, quality and sustainability

Available in print and digital formats: ISBN - print 978-1-78676-064-7

Pages 502

Pub. Date December 2016

Price £220/\$275/€265/C\$375

Series No AS13

Order via our online bookshop at www.bdspublishing.com, your usual book supplier, or pass to your librarian

Enquiries to info@bdspublishing.com

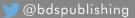
For a complete list of titles visit www.bdspublishing.com

T (UK): +44 (0)1223 839365

T (US): +1 215-928-9112

www.bdspublishing.com

E: info@bdspublishing.com





### Delivering knowledge for the global scientific community

### Achieving sustainable production of poultry meat - Vol.1

Safety, quality and sustainability Edited by: Steven C. Ricke, University of Arkansas, USA

#### Part 1 Poultry meat safety

- Zoonoses affecting poultry: the case of Campylobacter: Tom J. Humphrey and Lisa K. Williams, Swansea University, UK
- 2. Zoonoses affecting poultry: the case of Salmonella: Sabrina Vandeplas, Adisseo France SAS, France
- Safety management on the poultry farm: Jungsoo Joo, University of Maryland, USA; Aishwarya Pradeep Rao, University of Maryland and University of Arizona, USA; and Debabrata Biswas, University of Maryland, USA
- 4. The emergence of antibiotic resistance on poultry farms: Issmat I. Kassem, Yosra A. Helmy, Isaac P. Kashoma and Gireesh Rajashekara, The Ohio State University, USA
- Alternatives to antibiotics in preventing zoonoses and other pathogens in poultry: Prebiotics and related compounds: Steven C. Ricke, University of Arkansas, USA, A.V.S. Perumalla, Kerry, USA and Navam. S. Hettiarachchy, University of Arkansas, USA
- Safety management and pathogen monitoring in poultry slaughterhouse operations: the case of the United States: Manpreet Singh and Estefanía Novoa Rama, Purdue University, USA
- 7. Inspection regimes for poultry slaughterhouse operations: the case of the European Union: Janne Lundén, University of Helsinki, Finland
- 8. Ensuring safety in chilling and freezing of poultry meat: Alma Delia Alarcon-Rojo and Ana Luisa Renteria-Monterrubio, Universidad Autónoma de Chihuahua, Mexico
- Case studies on food safety control of fresh poultry meat: effective control
  of Salmonella in Sweden: Ivar Vågsholm, Swedish University of Agricultural
  Sciences, Sweden
- Food safety control on poultry farms: effective control of Campylobacter: Xiang Liu, University of Tennessee, USA, Irene Hanning, Lincoln International Academy, Nicaragua, Sandra Diaz-Sanchez, SaBio IREC, Spain and Jun Lin, University of Tennessee, USA

#### Part 2 Poultry meat quality

11. Poultry meat quality: an overview: Michael A. Grashorn, University of Hohenheim, Germany

- 12. Enhancing the nutritional quality of poultry meat: Michael S. Lilburn, Ohio State University, USA
- 13. Enhancing the flavor of poultry meat: Dinesh D. Jayasena, Uva Wellassa University, Sri Lanka, and Cheorun Jo, Seoul National University, Republic of Korea
- 14. The color of poultry meat: understanding, measuring and maintaining product quality: KiChang Nam, Sunchon National University, Republic of Korea, Eun Joo Lee, University of Wisconsin-Stout, USA and Dong Uk Ahn, Iowa State University, USA
- 15. Enhancing texture and tenderness in poultry meat: Ik Soon Kang California Polytechnic, USA and Yuan H. Brad Kim, Purdue University, USA
- Preventing spoilage of poultry meat: Arthur Hinton Jr., U. S. National Poultry Center, ARS-USDA, USA

### Part 3 Sustainability

- 17. Life cycle assessment (LCA) of intensive poultry production systems: *Ilkka Leinonen, Newcastle University, UK*
- Minimizing the environmental impact of poultry production through improved feed formulation: Hector E. Leyva-Jimenez and Christopher A. Bailey, Texas A&M University, USA
- Energy and water use in poultry processing: D. Luján-Rhenals, University of Arkansas Fayetteville, USA and Universidad de Córdoba, Columbia, R. Morawicki, University of Arkansas Fayetteville, USA, E. J. Van Loo, Ghent University, Belgium and S. C. Ricke, University of Arkansas Fayetteville, USA
- Waste management and emissions in poultry processing: D. Luján-Rhenals, University of Arkansas Fayetteville, USA and Universidad de Córdoba, Columbia, R. Morawicki, University of Arkansas Fayetteville, USA, E. J. Van Loo, University of Arkansas Fayetteville, USA and Ghent University, Belgium and S. C. Ricke, University of Arkansas Fayetteville, USA
- 21. Organic systems for raising poultry: R. Michael Hulet, Penn State University, USA
- 22. Helping smallholders to improve poultry production: Robert Pym, University of Queensland, Australia; and Robyn Alders, University of Sydney, Australia