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## Improving poultry meat quality

Edited by Professor Massimiliano Petracci, Alma Mater Studiorum - Università di Bologna, Italy and Dr Mario Estévez, Universidad de Extremadura, Spain



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This collection addresses the wealth of recent research on the genetic and environmental factors affecting the development of quality traits in poultry meat and their potential implications for breeding, husbandry and postharvest processing. The book also reviews recent advances in understanding colour, texture and flavour development in poultry meat.

### About the editors

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### Improving poultry meat quality

Available in print and digital formats:  
ISBN - print 978-1-80146-103-0  
Pages 414  
Pub. Date December 2022  
Price £150/\$195/€180/C\$255  
Series No AS127

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