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## 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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### 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.

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

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

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