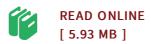




Meat, Egg and Poultry Science & Technology

By Vikas Nanda

I.K. International Publishing House Pvt. Ltd., 2014. Paperback. Book Condition: New. 18cm x 24cm. The aim of this book is to provide important details of meat composition and its various categories, basics of animal cells and tissues, muscle structure, bio-chemical reactions in pre- and post-mortem muscles and their effect on meat properties, slaughtering of large animals and birds, technology of sausages, egg formation and its quality parameters and various thermal and non-thermal techniques of preserving meat and egg. The book will be of value to teachers, undergraduate and postgraduate students studying Food Science and Technology, Food Engineering, Agriculture, Veterinary Science, Food Nutrition, and those who are preparing for GATE and other competitive examinations.



Reviews

It is easy in read through easier to fully grasp. it had been writtern very completely and useful. I am pleased to let you know that here is the greatest book we have read during my personal life and could be he very best book for possibly.

-- Miss Marge Jerde

It is really an remarkable publication i actually have possibly study. It usually is not going to cost excessive. Its been written in an exceedingly basic way and is particularly only right after i finished reading this publication through which basically transformed me, affect the way i think.

-- Dr. Breana O'Kon