

# The Art Of Faking Exhibition Poultry An Examination Of The Fakers Methods And Processes With Some Observations On Their Detection PDF Book

This is regarded as the real nutritive value of the feed, and must be measured as part of feed evaluation.

## **TECHNOLOGY OF MEAT, FISH AND POULTRY PRODUCTS**

Curing and smoking are generally done to preserve the meat products and to develop desired colour, flavour and texture of the meat products.

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