



## The Science of Meat Quality

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Meat has been a long sought after source of nutrients in human diets. Its nutrient-dense composition of protein, fats, vitamins and minerals makes it an integral part to healthy and balanced diets. As demand for meat continues to increase globally, a better understanding of efficiently producing quality meat products is becoming increasingly important. *The Science of Meat Quality* provides comprehensive coverage of meat quality from the biological basis of muscle development to end-product-use topics such as preparation and sensory analysis.

*The Science of Meat Quality* explores the basis of meat quality long before it hits grocery store shelves. The book opens with a look at cellular muscle tissue development, metabolism and physiology. Subsequent chapters look at topics surrounding the development of tenderness, water-holding capacity, lipid oxidation and color in meat products. The final chapters discuss producing a good-tasting end product from preparing meat to preventing food-borne illness. Each chapter contains not only the theory behind that topic, but also detailed lab methodologies for measuring each meat quality trait.

*The Science of Meat Quality* is an essential resource and reference for animal scientists, meat scientists, food scientists, and food industry personnel.

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