



EUROPE – NEWS SCAN

Publication Describes Techniques to Improve Meat Quality – 2008/12

A recently released publication entitled 'Improving the Sensory and Nutritional Quality of Fresh Meat,' evaluates the latest production and processing strategies used to ensure better quality meat.

Despite considerable research, the authors of the text argue that industry remains unable to consistently produce meat products that are of uniform consistency. They note that many factors affect meat properties, including the breed of the animal, diet, how they are managed and slaughtered, and how the carcasses are handled and processed. The book collects opinions from a range of scientists and features 25 chapters, including those on texture, tenderness, color, and water-hold capacity.

The book also examines future trends in meat optimization, including: the application of new knowledge about genomes and proteomes to improve breeding programs, produce diagnostic tests for meat quality, and develop more effective management systems for meat quality; the use of non-invasive methods to predict meat tenderness following slaughter; muscle traits and the development of new, muscle-specific, consumer-friendly products; the practice of rearing animals on diets enriched with n-3 fatty acids and plant antioxidants to increase the content of fatty acids while maintaining sensory quality and shelf-life; the use of deep chilling to increase 'chilled' storage life; and development of new methods to understand the effects of transport and stunning methods on animal welfare and meat quality.

The text is published by Woodhead Publishing Limited of Cambridge, England. It is to be released in January 2009.

Source:

Byrne, Jane. 'New publication outlines techniques to optimise meat quality.'
Foodproductiondaily.com, December 16, 2008.