

CONTENTS

CHAPTER	PAGE
1. THE POULTRY INDUSTRY	1
2. QUALITY IDENTIFICATION	27
3. QUALITY MAINTENANCE	43
4. CHEMICAL AND NUTRITIVE CHARACTERISTICS	53
5. MEASURING YIELDS AND CHARACTERISTICS	67
6. MICROBIOLOGY OF POULTRY MEAT	88
7. WATER SUPPLY, PLANT LAYOUT, AND SANITATION	105
8. PROCESSING FRESH POULTRY	140
9. PACKAGING	155
10. REFRIGERATED STORAGE	167
11. CANNING POULTRY PRODUCTS AND PROCESSING SOUPS	178
12. DEHYDRATING	193
13. CURING AND SMOKING	207
14. PRESERVATION BY RADIATION	220
15. OTHER PROCESSED PRODUCTS	233
16. COOKING AND BARBECUING POULTRY	260
17. INEDIBLE BY-PRODUCTS	277
18. EGG QUALITY IDENTIFICATION	291
19. MEASURING EGG QUALITY	305
20. EGG QUALITY MAINTENANCE	313
21. EGGS-PHYSICAL, CHEMICAL, NUTRITIONAL, AND FUNCTIONAL CHARACTERISTICS	320
22. PROCESSING EGGS	326
23. METHODS OF ANALYSES OF EGGS AND EGG PRODUCTS	334
Index	367