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Meat Preservation and Packaging Techniques

Meat Preservation and Packaging Techniques covers a range of conventional and state-of-the-art techniques for preservation of meat and meat products to reduce spoilage and waste. Packaging, which plays a key role in preservation, is covered in-depth, including novel intelligent meat packaging materials, such as biopolymer-based edible coating and films. This interdisciplinary work will cover food quality assurance, safety, shelf-life extension, nanotechnologies, nano and biomaterials, and more. Written and edited by experts at the forefront of this field and its technology, this book is a key resource for researchers in both industry and academic settings.

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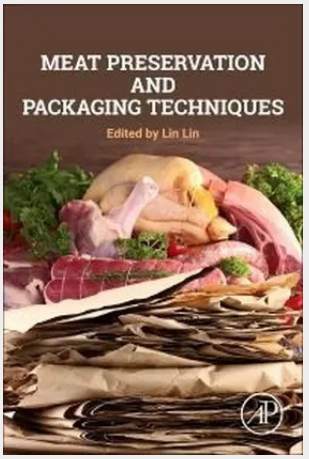

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