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PRESERVATIVE METHODS FOR CHICKEN MEAT & SENSORY EVALUATION



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Preservative Methods for
Chicken Meat & Sensory
Evaluation



Condition: New. Publisher/Verlag: LAP Lambert Academic Publishing | This Work presents latest information about new techniques of food preservation and their effects on food safety. Furthermore, the book deals with commonly occurring food spoilage micro-organisms such as salmonella Spp. This work have evaluated the effects of gamma radiation on pathogenic microbes of food specifically chicken meat. The book will benefits students and other stakeholders concern with food safety. | Format: Paperback | Language/Sprache: english | 52 pp.

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