

How to Start Poultry Processing Business (Chicken Processing, Broiler Industry)

Description:

Poultry production is big business throughout the world. It has become a standard form of cheap protein. It is also a highly competitive industry and feed suppliers, producers, processors, manufacturers of equipment etc have all appreciated the economies of scale and gone on to develop bigger and more automated systems of operation than ever before to supply an insatiable market.

Poultry products are universally popular and in recent years the consumption of poultry meat has risen dramatically. To ensure the continued growth and competitiveness of this industry, it is essential that poultry meat quality and safety are maintained during production and processing. This important collection provides an authoritative review of the key issues affecting poultry meat quality in production and processing.

Keywords: Meat Processing, Poultry Processing, Fish Processing Industry, livestock, Nutritive, Muscle, Tissue, Skeletal, Smooth, Cardiac, Protein, Lipids, Carbohydrates, Minerals, Vitamins, Nutritive, Postmortem, Glycolysis, Rigor, Antemortem, Buffalo, Grading, Shrink, Cured, Cooked, Prosciutto, Bacon, Sausages, Safety and health of meat, Fish Production, Food Business, Meat industry, Chicken Processing, Broiler Industry, Start Poultry Processing Business

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