DESCRIPTION

A complete guide to the use of dietary antioxidants in muscle food products Advances in food and animal science have given rise to a variety of nutritional strategies for improving the quality of muscle food products, from livestock to fish. Antioxidants in Muscle Foods describes a new methodology in this emerging field, which involves the use of dietary antioxidants to improve meat quality while avoiding exogenous food additives or packaging procedures. Through expert contributions by leading scientists from around the globe, this important book answers questions about the science and technology, benefits, and concerns associated with antioxidant supplementation in muscle foods. Photographs, illustrations, charts, and tables accompany in-depth discussions on:

* Oxidative processes in muscle foods
* Dietary strategies for improving the oxidative stability of muscle foods
* The beneficial impact of vitamin E supplementation on meat quality
* Economic and safety implications of nutritionally modified meat
* Food industry applications involving meat, poultry, and seafood
* Animal nutrition and muscle biochemistry
* New areas where nutritional strategies can improve meat quality
Eric A. Decker and Cameron Faustman are the authors of Antioxidants in Muscle Foods: Nutritional Strategies to Improve Quality, published by Wiley.

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