About the book

This collection addresses the wealth of recent research on the genetic and environmental factors affecting the development of quality traits in poultry meat and their potential implications for breeding, husbandry and postharvest processing. The book also reviews recent advances in understanding colour, texture and flavour development in poultry meat.

About the editors

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Improving poultry meat quality

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Part 2 Individual quality attributes: sensory, nutrition and health

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12. Factors affecting shelf life of poultry meat: Alberto González-Mohino and Mario Estévez, Universidad de Extremadura, Spain