

Download Free Should We Eat Meat Evolution And Consequences Of Modern Carnivory

status for more experienced food technologists. Each chapter considers one of the main chemical groups of food emulsifiers. Within each group the structures of the emulsifiers are considered, together with their modes of action. This is followed by a discussion of their production / extraction and physical characteristics, together with practical examples of their application. Appendices cross-reference emulsifier types with applications, and give E-numbers, international names, synonyms and references to analytical standards and methods. This is a book for food scientists and technologists, ingredients suppliers and quality assurance personnel.

This comprehensive work explores the demand, supply and variable consumer attitude toward a wide variety of unconventional and exotic animal species that are consumed in different parts of the world. Individual chapters focus on the consumption of horse meat, camel, buffalo, sheep, rabbit, wild boar, deer, goose, pheasant and exotic meats such as alligator, snake, frog and turtle. For each type of animal species, the carcass characteristics, physico-chemical properties and nutritional value of the meat are extensively outlined. The consumer preference, behavior and perception of each type of meat are also covered, with focus on important factors from sensory properties to psychological and marketing aspects. In promoting a better understanding of the complexities involved in consumer decision making, this book aims to improve the competitiveness of the meat industry through effective informational strategies that can increase consumer acceptance of more convenient, healthy and environmentally friendly meat choices. More than Beef, Pork and Chicken – The Production, Processing, and Quality Traits of Other Sources of Meat for Human Diet also focuses on the important role meat plays in the human diet and the evolution of the species. Beneficial factors such as protein, B complex vitamins, zinc, selenium and phosphorus are detailed. Negative factors are discussed as well, with issues such as fat and fatty acid content being addressed for each type of meat presented. In exploring the full range of nutritional benefits, consumer acceptance and carcass characteristics in a large quantity of different types of animal meats from all over the world, this book offers incredible value to researchers looking for a single source on unconventional meat processing.

In this book, Jan Deckers addresses the most crucial question that people must deliberate in relation to how we should treat other animals: whether we should eat animal products. Many people object to the consumption of animal products from the conviction that it inflicts pain, suffering, and death upon animals. This book argues that a convincing ethical theory cannot be based on these important concerns: rather, it must focus on our interest in human health. Tending to this interest demands not only that we extend speciesism—the attribution of special significance to members of our own species merely because they belong to the same species as ourself—towards nonhuman animals, but also that we safeguard the integrity of nature. In this light, projects that aim to engineer the genetic material of animals to reduce their capacities to feel pain and to suffer are morally suspect. The same applies to projects that aim to develop in-vitro flesh, even if the production of such flesh should be welcomed on other grounds. The theory proposed in this book is accompanied by a political goal, the ‘vegan project’, which strives for a qualified ban on the consumption of animal products. Deckers also provides empirical evidence that some support for this goal exists already, and his analysis of the views of others—including those of

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Potential Movement in the 70's with his amazing discovery of Rebirthing. Meat eating is often a contentious subject, whether considering the technical, ethical, environmental, political, or health-related aspects of production and consumption. This book is a wide-ranging and interdisciplinary examination and critique of meat consumption by humans, throughout their evolution and around the world. Setting the scene with a chapter on meat's role in human evolution and its growing influence during the development of agricultural practices, the book goes on to examine modern production systems, their efficiencies, outputs, and impacts. The major global trends of meat consumption are described in order to find out what part its consumption plays in changing modern diets in countries around the world. The heart of the book addresses the consequences of the "massive carnivory" of western diets, looking at the inefficiencies of production and at the huge impacts on land, water, and the atmosphere. Health impacts are also covered, both positive and negative. In conclusion, the author looks forward at his vision of "rational meat eating", where environmental and health impacts are reduced, animals are treated more humanely, and alternative sources of protein make a higher contribution. Should We Eat Meat? is not an ideological tract for or against carnivorousness but rather a careful evaluation of meat's roles in human diets and the environmental and health consequences of its production and consumption. It will be of interest to a wide readership including professionals and academics in food and agricultural production, human health and nutrition, environmental science, and regulatory and policy making bodies around the world.

Advances in Food and Nutrition Research, Volume 87 provides updated information on nutrients in foods and how to avoid deficiency, especially the essential nutrients that should be present in the diet to reduce disease risk and optimize health. The book provides the latest advances on the identification and characterization of emerging bioactive compounds with putative health benefits. Chapters in this new release include discussions of the function and application of bioactive peptides from corn gluten meal, Dietary fatty acids and metabolic syndrome, the Microbial ecology of plant-based fermented foods and current knowledge on their impact on human health, and much more. Presents contributions and the expertise and reputation of leaders in nutrition Includes updated, in-depth, critical discussions of available information, giving readers a unique opportunity to learn Provides high-quality illustrations (with a high percentage in color) that give additional value

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