

FERMENTED MEAT PRODUCTS: HEALTH ASPECTS

Fermented Meat Products

Health Aspects

Editor

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Preface

Fermented meat products are traditionally and commercially most the valuable meat products. As a subject of research, they are an inexhaustible source of new knowledge becoming available through development of new technologies. Fermented meat products can be observed from various aspects: technological, chemical, biochemical, microbiological, toxicological, nutritional and alike, always in connection with certain public health topics.

This book focuses exactly on health aspects of fermented meat products, presented by eminent researchers and experts of various profiles – veterinarians, microbiologists, food technologists, molecular biologists, analytical chemists, biotechnologists, and nutritionists. The complexity of production and health aspects of fermented meat products require such multidisciplinary approach providing the reader with a deep insight into potential risks and their control. The book does not aim to criticize meat products but just the opposite – to point out to the complexity of prevention and control of potential hazards/risks in the production which greatly contributes to a higher total value of fermented meat products.

The introductory chapters present the specific types of fermented meat products and the basic principles of contemporary production. Basic technological operations are presented in the context of their impact on the products safety, hurdle technologies as well as risks of the traditional production. Two chapters are dedicated to health aspects of fermented meat products originating from wild game and small ruminants. The following chapters in the book concern microbiology and biotechnology, including microbial ecology, autochthonous starter cultures, biopreservation, probiotics, molecular analytics and microbiological risks in form of pathogenic microorganisms, resistance to antibiotics and microbial spoilage. The next set of chapters is related to

chemical and toxicological topics such as chemical hazards, particularly biogenic amines, the composition of products and their impact on health, particularly fats and fat oxidation in fermented meat products. Finally, there are chapters about self-control in the production, pre-requisite programs, HACCP and official controls. Contents of the majority of chapters are not restricted strictly to fermented meat products but also describe general principles applicable in the context of other foodstuffs, i.e. the entire production chain from field to table. This book is a result of collaborative efforts of a number of distinguished authors with international reputation from renowned institutions and its editing has been a great challenge and pleasure for me. My special thanks go to Dr Ramesh C. Ray who invited me to edit this book under the Book Series "Food Biology". I trust the book will find its way to a wide audience and contribute in the area of science and practice of fermented meat products.

Editor
Nevijo Zdolec

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