



## Studies of Poultry from the Farm to the Consumer (Classic Reprint)

By M E Pennington

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Excerpt from Studies of Poultry From the Farm to the Consumer Until quite recently the study of the effect, of long continued low temperatures on poultry and eggs was conducted by those connected with the industry, and for industrial ends. Advances in the quality of the product were made, but the methods of obtaining them were known only to the individual or the firm experimenting, and then, except where mechanical engineering was concerned, they were purely empirical. Because the underlying principles of refrigeration, as shown by chemical, bacteriological, and histological studies of flesh, have been unknown, it has been impossible for the industry to explain and remedy the varying quality of the stored products, which, though entering the freezer in apparently uniform condition, differ in quality after a given period of time. The fact that the changes undergone by poultry at temperatures below freezing are of a different character from those undergone at ordinary temperatures, as indicated by appearance, flavor, odor, etc., has led to the assumption on the part of the industry that changes in composition...

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