Trends in game meat hygiene

From forest to fork

edited by:
P. Paulesen
A. Bauer
F.J.M. Smulders
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Preface

Game meat is receiving increasing interest among demanding consumers as well as authorities and scientists. However, their focus is different: that of consumers is mainly directed towards the nutritional composition and sustainable mode of meat production; while food technologists study textural as well as compositional properties, for example fatty acid composition, or boar taint. Given the complex interrelations of farm animals, wildlife and humans the knowledge and management of wildlife diseases or health is essential in the framework of a ‘one health’ concept. All these aspects of wildlife can be integrated in a broad definition of ‘hygiene’, as presented in the first volume. So, in addition to all the measures that promote and preserve health, aspects of sensory meat quality, ethics and sustainable production can be considered, as these contribute to ‘social well-being’.

It is the dedicated task of the ‘International Research Forum on Game Meat Hygiene’, IRFGMH, to promote research in all fields of game meat hygiene, quality and safety, and allow exchange of information in the form of international conferences and by means of electronic communication. The second conference was held in Vienna, and this volume includes chapters authored by key contributors and synopses of other contributions. The chapters are based on conference presentations, and have been updated and subjected to an extensive review process. The content is now grouped into 5 main sections, namely general issues, zoonotic agents, hygiene in game meat production and associated legislation, quality aspects and physical and chemical hazards. The total of 32 contributions represents research outputs, opinions and experiences of experts from 12 European countries, as well as from the African and Asian continents.

This volume is the second in a series of books on safety and quality assurance along the game meat chain, taking a ‘from forest to fork’ approach. It is targeted at scientists in academia and industry, graduate students as well as governmental officials in veterinary public health and food safety.

As in the first volume of this series, we would again like to acknowledge the ‘Verein Grünes Kreuz’, Austria for their financial support which made this publication possible.

Vienna, May 2014

The editors
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