ACKNOWLEDGEMENTS

Dr A. L. Donawa-
Dean Faculty of Agriculture (1995 to 1996) and Retired Senior Lecturer in Food Microbiology

REFERENCES

Acker, D and Cunningham, M. (1999): Animal Science and Industry 5th edition Prentice Hall Inc, New Jersey.

Anon/FAO (1999): Manual 1: Hygenic Milking and Milk Handling on Farms
Training Workshop on "Small scale Milk Processing" Trinidad and Tobago, September 1999
[Garcia's Collection in Main Library Special Reserve # Garcia 530]

Anon/FAO (1999): Manual 2: Simple Quality Control for Milk Processing at the Farm Level.
Training Workshop on "Small scale Milk Processing" Trinidad and Tobago, September 1999
[Garcia's Collection in Main Library Special Reserve # Garcia 529]

Anon/FAO (1999): Manual 3: Small Scale Milk Processing at the Farm Level
Training Workshop on "Small scale Milk Processing" Trinidad and Tobago, September 1999
[Garcia's Collection in Main Library Special Reserve # Garcia 532]

Anon/FAO (1999): Manual 4: Marketing Milk Products
Training Workshop on "Small scale Milk Processing" Trinidad and Tobago, September 1999
[Garcia's Collection in Main Library Special Reserve # Garcia 531]

BOSTID (1979): Microbial Processes: Promising Technologies for Developing Countries National Academy of Sciences, Washington , DC.

BOSTID (1981): Food, Fuel and Fertilizer from Organic Wastes
National Academy of Sciences, Washington , DC.

PDF created with FinePrint pdfFactory trial version www.pdffactory.com

Ebing, P. and Rutgers, K, (1991): The Preparation of Dairy Products
AGRODOK 36, CTA, Wageningen, Holland,
Second Revised Edition [Revised by: Muller, R. and Weijemberg, M]

Ensminger, M. E. (1983): The Stockman's Handbook
The Interstate Printers and Publishers, Inc., Danville, Illinois, USA
Sixth Edition

FAO (1978): slaughterhouse and slaughterslab design and construction
FAO Animal Production and Health Paper #9
FAO, Rome

Fox, P.F.; Guinee, T.P.; Cogan, T.M.; and Mc Sweeney, P.L.H. (2000):
Fundamentals of Cheese Science; Aspen Publishers Inc., Gaithersberg, Maryland,
USA, International Labour Organization (1985)

Tanning of Hydes and Skins, Technology Series, Technical Memorandum No 1,
International Labour Organization, Geneva

Kosikowski, F. (1982): Cheese and Fermented Milk Foods
F. V. Kosikowski and Associates
Brooktondale, New York, USA, Second Edition- 3rd Printing

Lawrie, R. A. (1985): Meat Science
Pergamon Press, Fourth Edition, UK

Mettler, J. J. (1986): Basic Butchering of Livestock and Game
Garden Way Publishing, Storey Communications Inc., Pownal,
Vermount 05261, USA

Montagne, P. (1983): New Larousse Gastronomique
Hamlyn, London, Seventh Impression

Mountney, G. J. (1983): Poultry Products Technology
AVI Publishing, Westport, Connecticut, USA, Second Edition

NESTLE (?):
Milk and Milk Products
Attinger S. A., Neuchatel, Switzerland
[Located at the Dept of Agricultural Extension Library]

PDF created with FinePrint pdfFactory trial version www.pdffactory.com

Payne, W.J.A. (1990): An Introduction to Animal Husbandry in the Tropics
ELBS, Longman, UK, 4th Edition

Pearson, A. M. and Tauber, F. W. (1984): Processed Meats
AVI Publishing, Westport, Connecticut, USA, Second Edition

Robinson, R. K. and Wilbey, R. A. (1998): Cheesemaking Practice, 3rd Edition; Aspen Publishers Inc., Gaithersberg, Maryland, USA

Segeren, P (1991): Beekeeping in the Tropics
AGRODOK 32, CTA, Wageningen, Holland, Third Revised Edition [Revised by: Mulder, V., Beetsma, J. and Sommeijer, R.]

USDA (1967): Home Freezing of Poultry United States Department of Agriculture, Home and Garden Bulletin #70, Washington DC, USA

USDA (1977): Home Canning of Meat and Poultry United States Department of Agriculture, Home and Garden Bulletin #106, Washington DC, USA

USDA (1991): US Inspected Meat and Poultry Packing Plants: A Guide to Construction and Layout United States Department of Agriculture, Food Safety and Inspection Service, Agriculture Handbook 570, Washington DC, USA

Wheaton, F. W. and Lawson, T. B. (1985): Processing Aquatic Food Products
John Wiley and Sons, New York, USA

PDF created with FinePrint pdfFactory trial version www.pdffactory.com

Appendix #1: Factors Affecting the Tenderness of a Cut of Beef

THE STRUCTURE OF BEEF

Beef is made up of muscle fibres held together in bundles by tougher fibres called connective tissue. There are 2 types of connective tissue — one called collagen which can be tenderized and a tougher type called elastin which can not be tenderized.

FACTORS AFFECTING THE TENDERNESS OF A CUT OF BEEF

A. Location of Cut on the Carcass:

Not all cuts of beef are equally tender. Some areas of the animal are used or exercised more than others, and therefore become tougher since a greater amount of connective tissue is necessary in these hard working muscles.

B. Age of the Animal:

Beef from younger animals will be more tender due to less connective tissue.

C. Length of Aging Time:

Carcasses are allowed to hang 7 to 10 days (approximately). Enzymes in the beef help to tenderize the connective tissues.

D. Amount of Marbling
(Streaks of fat throughout the lean)

The more marbling the beef has, the more tender it will be.

E. Quality of the Beef:

The higher the quality of beef, the more tender it will be.

PDF created with FinePrint pdfFactory trial version www.pdffactory.com

Appendix #2: Cattle Carcass Diagram

PDF created with FinePrint pdfFactory trial version www.pdffactory.com