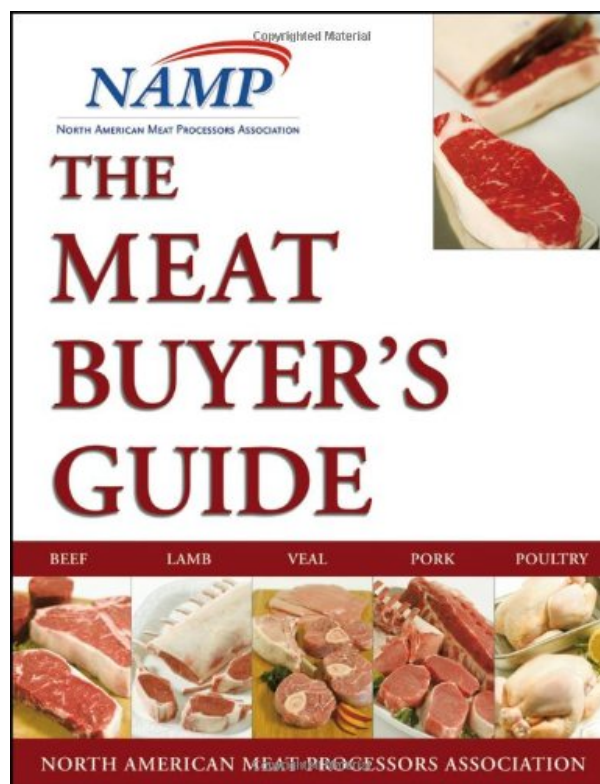
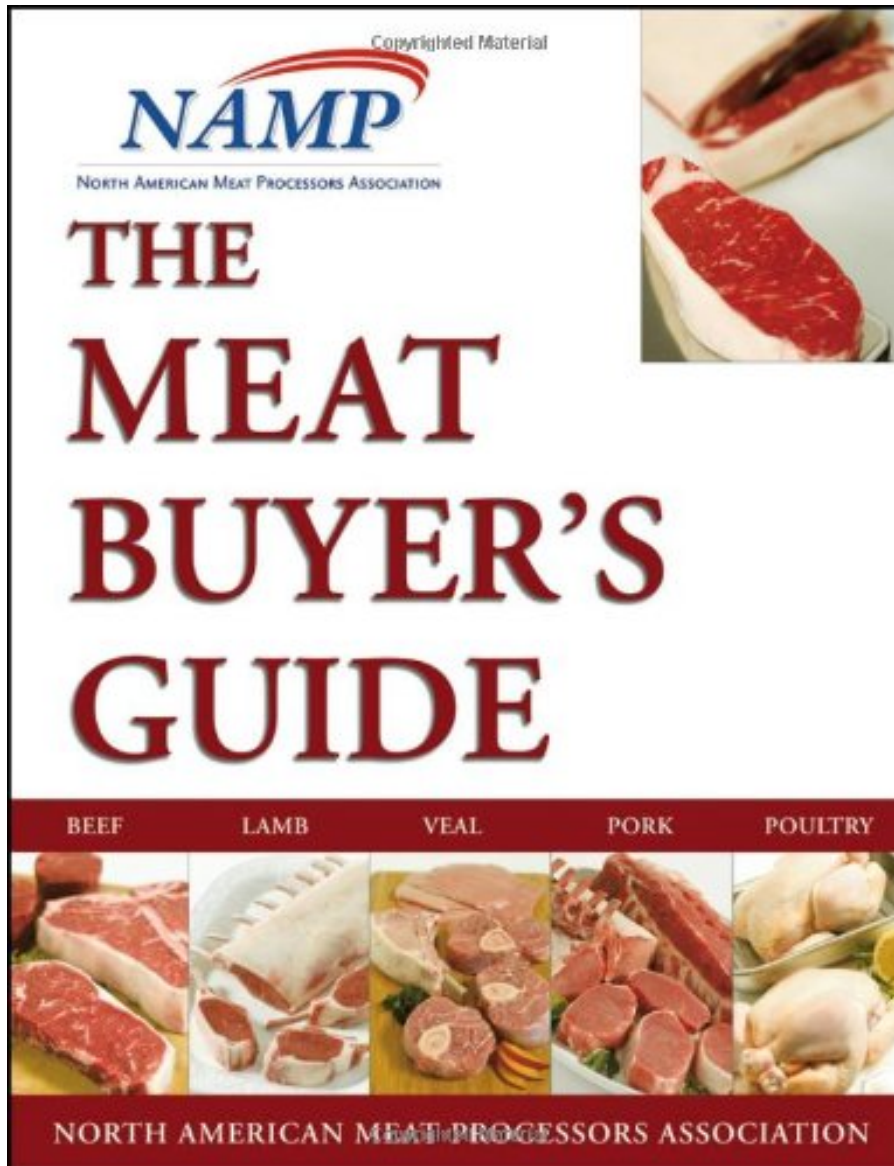


THE MEAT BUYERS GUIDE : MEAT, LAMB, VEAL, PORK AND POULTRY BY NAMP NORTH AMERICAN MEAT PROCESSORS ASSOCIATION



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Amazon.com Review

For well over sixty years, the North American Meat Processors Association (NAMP) has provided the foodservice industry with reliable guidelines for purchasing meat. **The Meat Buyer's Guide: Beef, Lamb, Veal, Pork, and Poultry** maintains the authoritative information professionals expect, and by including information from **The Poultry Buyer's Guide** in this new edition, it offers a complete, single-source reference for every facility's meat-buying needs.

This new edition of **The Meat Buyer's Guide** features:

- New uses for muscles in meat carcasses
- New trim, cut, and processing options
- More than 60 new photographs

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Meat Temperature Guidelines from **The Meat Buyer's Guide** ([Click for for more information](#))

Meat Temperature Guidelines
Poultry Temperature Guidelines

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The most comprehensive and complete meat identification manual ever published for the foodservice industry, this book contains more than 295 illustrated cuts, buying and ordering procedures, nutrition data, food safety, USDA grading standards, and NAMP/IMPS identification numbers.

- Sales Rank: #625581 in Books
- Published on: 2006-04-07
- Original language: English
- Number of items: 1
- Dimensions: 11.10" h x 1.24" w x 10.30" l, 2.90 pounds
- Binding: Plastic Comb
- 336 pages

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this helped me to understand the world of grocery stores ...

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this helped me to understand the world of grocery stores to why meat looks the way they do when i used to get my meat from a butcher and was available much different. but its very informative also helps to trying new meats...

1 of 1 people found the following review helpful.

Better for Pros, but not very useful for the average consumer

By Honest Reviewer

This is good for an actual professional in the industry. I had bought it to better inform me when buying different cuts of meat from a butcher, so it was not very helpful.

1 of 1 people found the following review helpful.

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This is the book we have been looking for to educate us on cuts of meats. Don't settle for anything else or waste your money on other "artsy" books with a lot of fluff this is the book you really want if you are serious about understanding different meats. Makes you feel like you know now what true butchers know.

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