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Fermentation. One ancient form of food preservation used in the meat industry is fermentation. Fermentation involves the addition of certain harmless bacteria to meat. These fermenting bacteria produce acid as they grow, lowering the pH of the meat and inhibiting the growth of many pathogenic microorganisms.

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From slaughtering, to processing, to preserving in ways like smoking, salting, and making jerky, author Philip Hasheider teaches it all in step-by-step instructions and illustrations, which guide you through the entire process: how to properly secure the animal and then safely and humanely transforming the meat into future meals for your family.

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