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Review

Meat products and consumption culture in the East

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Abstract

Food consumption is a basic activity necessary for survival of the human race and evolved as an integral part of mankind's existence. This not only includes food consumption habits and styles but also food preparation methods, tool development for raw materials, harvesting and preservation as well as preparation of food dishes which are influenced by geographical localization, climatic conditions and abundance of the fauna and flora. Food preparation, trade and consumption have become leading factors shaping human behavior and developing a way of doing things that created tradition which has been passed from generation to generation making it unique for almost every human niche in the surface of the globe. Therefore, the success in understanding the culture of other countries or ethnic groups lies in understanding their rituals in food consumption customs. Meat consumption culture in the East has not been well developed by its characteristic environment, religion, history, and main food staples. However, recently, the amount of meat production and consumption of the Eastern countries has grown

the amount of meat production and consumption of the Eastern countries has grown rapidly by the globalization of food industry and rapid economic growth of the countries. This manuscript introduces meat-based products and consumption culture in Asian countries. However, because the environments and cultures within Asia are too diverse to cover all food cultures, this manuscript focused mainly on three northeast Asian countries including China, Japan, and Korea (Republic of) and some southeast Asian countries including Vietnam and Thailand, which have similar environments and cultural interactions historically but retain their own characteristic food culture.



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Keywords

Meat-based products; Food culture; The East

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