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A Review on the Food-Therapy with Chicken in "Sikryochanyo" "식료찬요(食療纂要)" 중(中) 닭고기를 이용한 식치(食治)에 대한 연구(研究)

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Abstract

Objective : Several kinds of food could be materia medica within food-therapy in oriental medicine. "Sikryochanyo" is a book about food-therapy totally. So there are many kinds of food are treated as materia medica. Method : Finding out cases of food-therapy with chicken in "Sikryochanyo" Result : In "Sikryochanyo", there were many ways of food-therapy with chicken. Chicken was treated as materia medica even though it was a forbidden food when someone got sick especially with fever because of the effects. Conclusion : On several types such as parts, colors, methods to make, of chicken, there are plenty of usage with its own effectiveness.

Keywords

"Sikryochanyo"; Cheon Soonyi; chicken; food-therapy

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Raw chicken contains harmful bacteria. Eating raw chicken, even in tiny amounts, can cause symptoms such as diarrhea and vomiting. If a person does not handle or cook chicken properly, it can cause unpleasant illnesses. The Food and Drug Administration (FDA) recommend that people cook all poultry until it has an internal temperature of at least 165°F. This high temperature will kill any harmful bacteria. storing raw meat on the lowest shelf of the refrigerator and wrapping it in a plastic bag to prevent juices escaping. washing the hands thoroughly before and after handling raw chicken. refraining from washing chicken before preparing it, to avoid spraying surfaces with bacteria. cleaning all utensils, chopping boards, and work surfaces thoroughly after preparing raw chicken. Introduction. The problem of food adulteration is highly relevant today. Food manufacturers are increasingly replacing expensive raw materials with cheaper poultry. We aimed to develop an effective method for identification and quantification of chicken meat and egg products in multicomponent meat systems using real-time PCR. Study objects and methods. We studied native animal tissue, namely that of chicken, pork, beef, turkey, quail, duck, horse meat, rabbit, sheep, and goat. Standard samples were taken from pure fresh chicken muscle tissue. We also used raw, boiled, and powdered chicken eggs. Meanwhile, chicken was perceived as hedonically vulnerable to long cooking time. The quantitative survey revealed that households prevalently check cooking status from the inside colour (49.6%) and/or inside texture (39.2%) of the meat. A minority of respondents used a food thermometer, and challenge with cooking thermometers for home use was long response time. In conclusion, the recommendations from the authorities on monitoring doneness of chicken and current consumer practices do not ensure reduction of pathogens to safe levels. While chicken has recently become a dominant food in the eating patterns of Norwegian and British consumers [21, 22] chicken has been influential in Romanian, Portuguese and French food cultures [23-5].