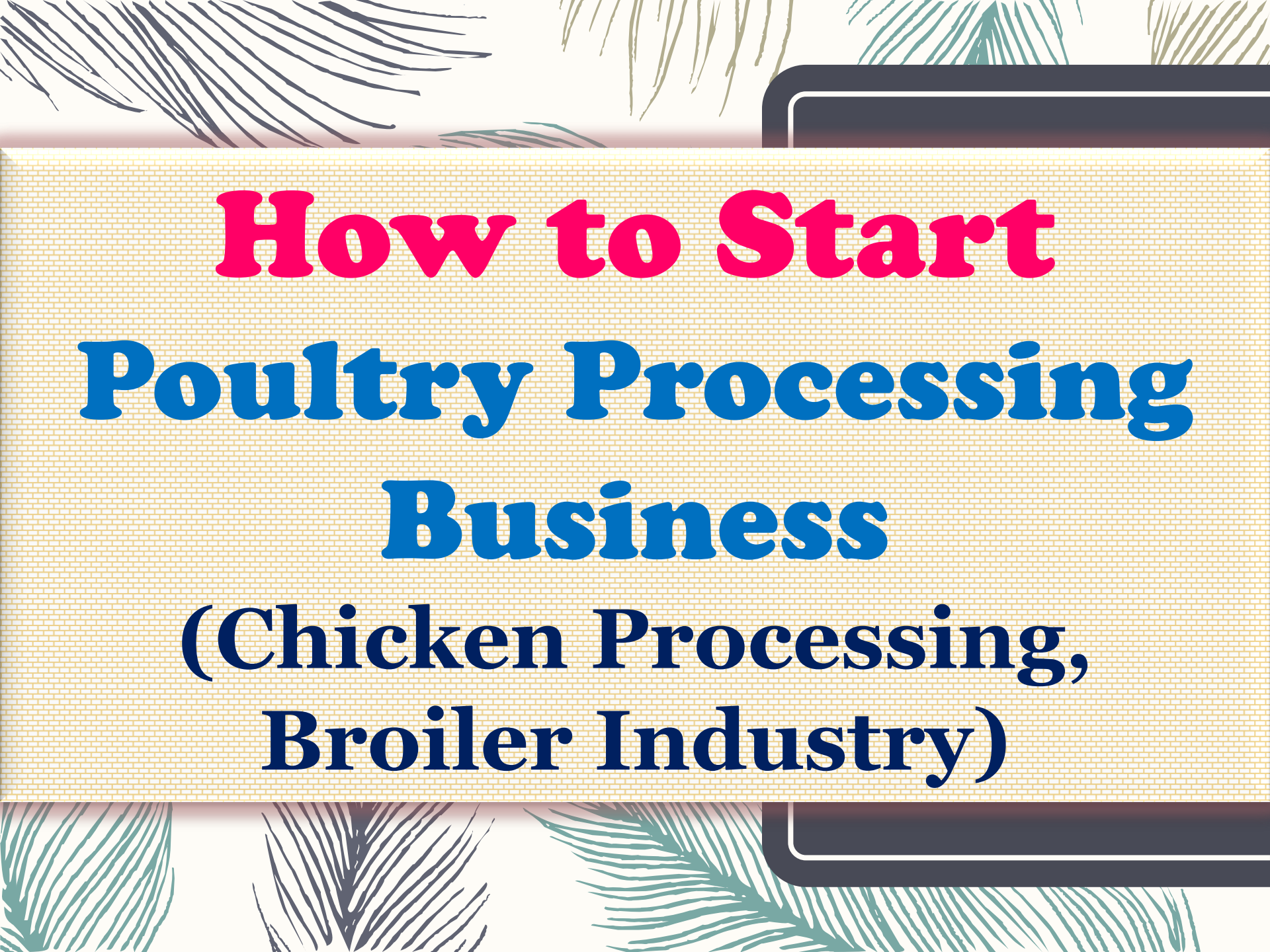




How to Start Poultry Processing Business

**(Chicken Processing,
Broiler Industry)**

Introduction

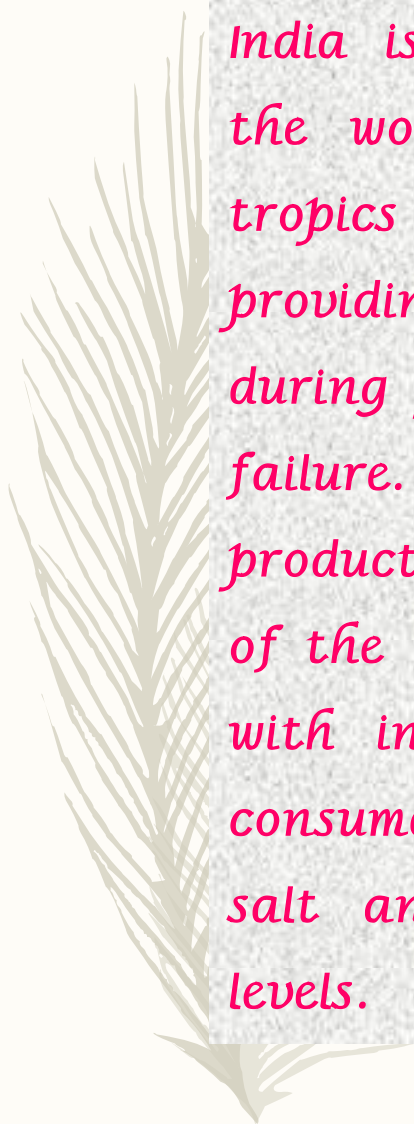
Poultry production is big business throughout the world. It has become a standard form of cheap protein. It is also a highly competitive industry and feed suppliers, producers, processors, manufacturers of equipment etc have all appreciated the economies of scale and gone on to develop bigger and



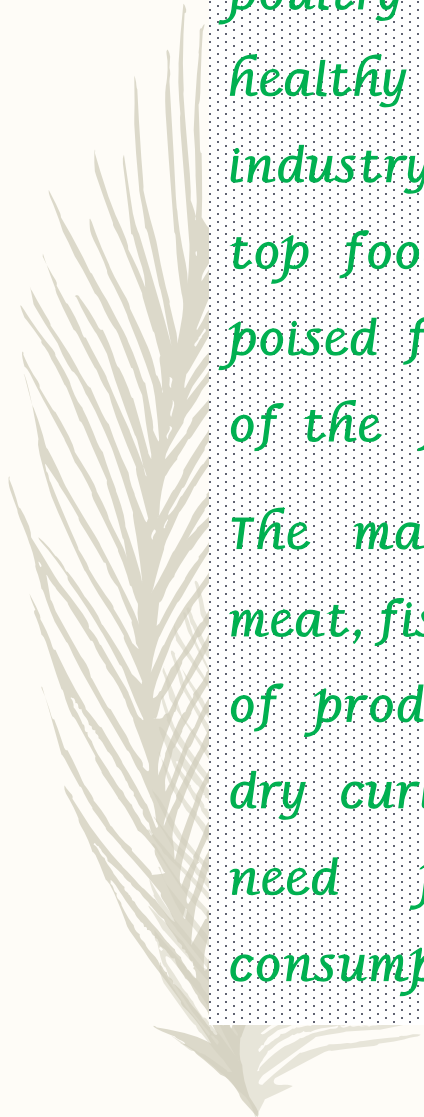
more automated systems of operation than ever before to supply an insatiable market.

Poultry products are universally popular and in recent years the consumption of poultry meat has risen dramatically. To ensure the continued growth and competitiveness of this industry, it is essential that poultry meat quality and safety are maintained during production and processing. This important collection provides an authoritative review of the key issues affecting poultry meat quality in production and processing.



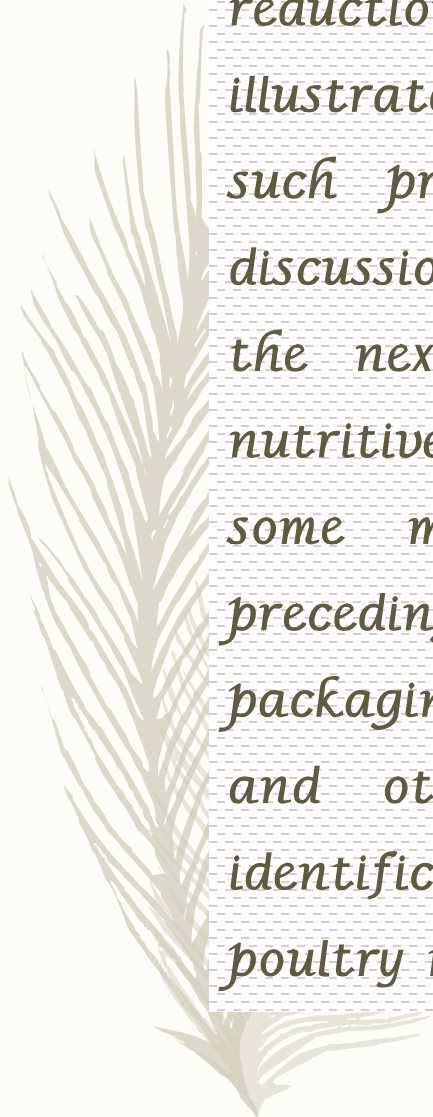


India is endowed with the largest livestock population in the world. Livestock and poultry in Indian tropical and sub-tropics play a critical role in agriculture economy by providing milk, meat, eggs etc and provide flexible reserves during period of economic stress and buffer against crop failure. Mutton and Chicken is an important livestock product which in its widest sense includes all those parts of the animals that are used as the food by the man. So, with increase in population there is also an increasing consumer demand for food products that are low in fat, salt and cholesterol at local, national and international levels.

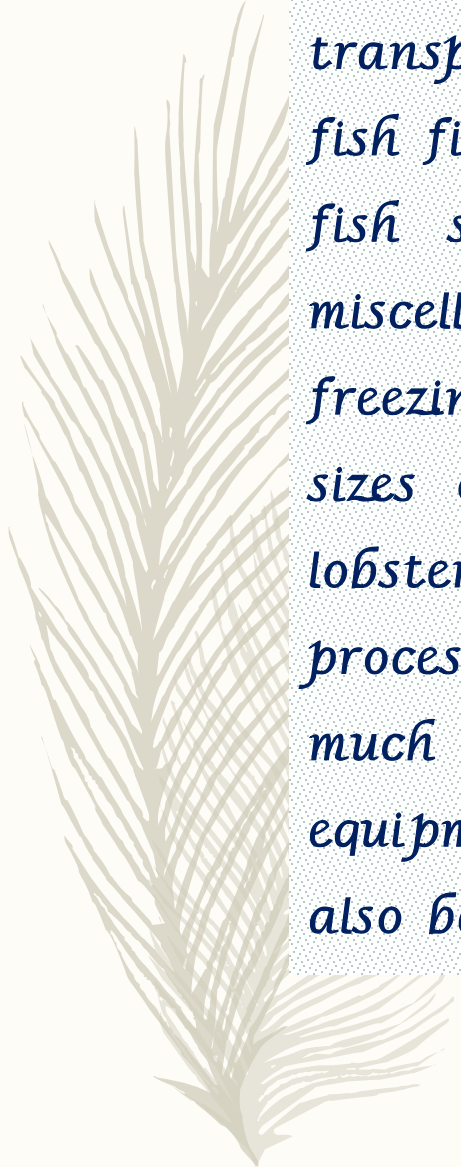
A decorative graphic of a feather, rendered in a light beige color, is positioned on the left side of the page. It has a central rachis with numerous barbs extending outwards, giving it a textured, organic appearance.

Food manufacturers need to be able to produce meat, poultry and fish products which are considered to be healthy and that can meet the consumer demands. Meat industry, although is a very developing stage in India, is the top food industry in the world. Processed meat products are poised for continuous growth in the country. Poultry is one of the fastest growing segments of the agricultural sector.

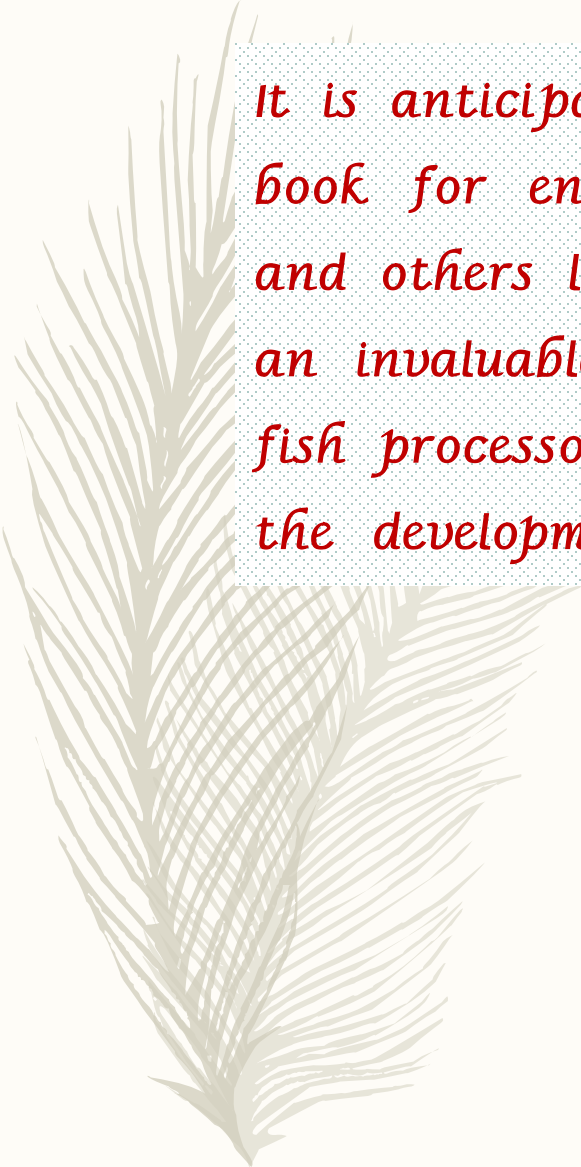
The main aim of this book is to provide complete guide on meat, fish and poultry processing. Owing to the wide variety of products and type of processes and treatments (curing, dry curing, fermentation, cooking smoking etc), this products need particular analytical methodologies for proper consumption.



It examines the nutritional principles behind the drive for reductions in fat, salt and cholesterol in our diet, and illustrates formulations and procedures utilized to produce such products. The reader would get to explore brief discussion regarding the Indian meat industry followed by the next chapter which includes structure, composition and nutritive value of meat tissues, postmortem changes and some meat quality parameters are also added in the preceding chapters. It also discuss about meat cutting and packaging, processing of meat and meat products, microbial and other deteriorative changes in meat and their identification, chemical composition and nutritive value of poultry meat, pre slaughter handling,



transport and dressing of poultry, fish products, freezing fish fillets, miscellaneous fish dishes, spreads, salads, loaves fish spreads for appetizers, sandwiches, shellfish and miscellaneous marine products, meat removal and pre freezing treatment, packing and freezing, classes and sizes of fresh and frozen oysters, freezing whole raw lobsters etc. The book contains manufacturing processes of various meat, chicken and fish products in much illustrative manner. Special content on machinery equipment photographs along with supplier details has also been included.



It is anticipated that, it turns out to be a resourceful book for entrepreneurs, technocrats, food technologists and others linked with this industry; as this would be an invaluable reference source for meat, poultry and fish processors, and food industry personnel involved in the development and marketing of new products.

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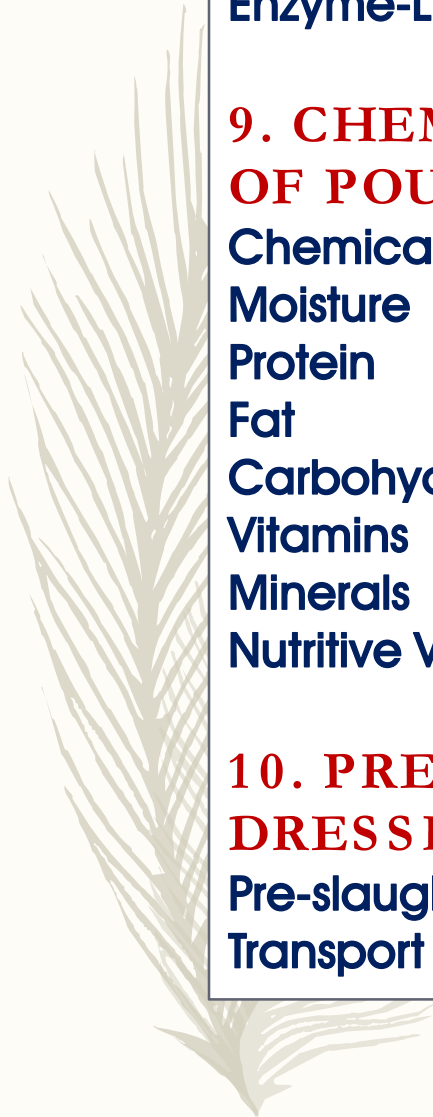
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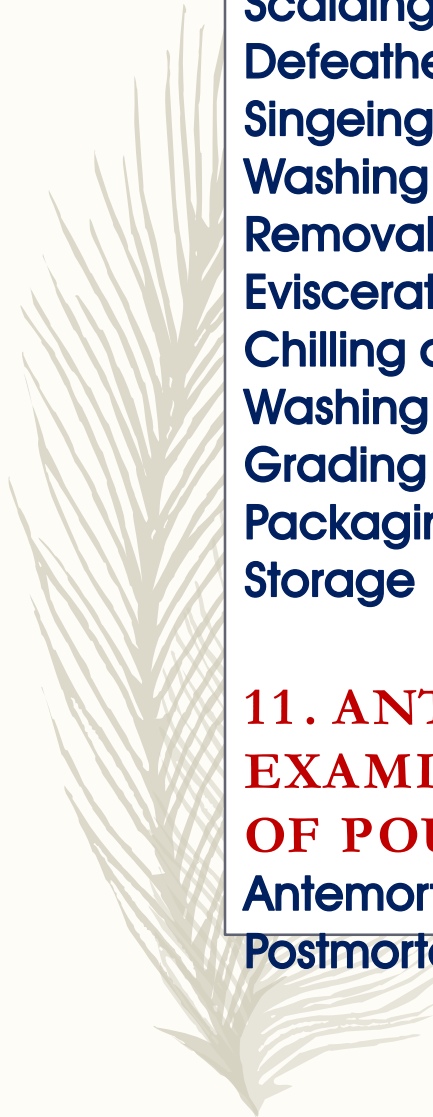
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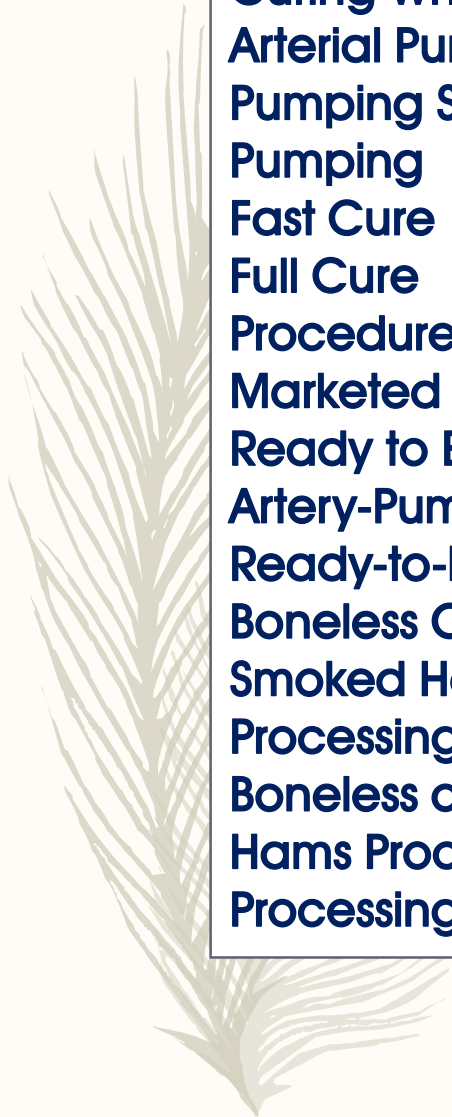
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Chilling and Stuffing
Peppered Beef Rounds
Boning

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Aging
Smoking and Cooking
Packaging
Pastrami
Curing Pickle
Curing
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Smoking and Cooking
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Cured and Smoked Beef Tongues
Artery Pumping and Curing
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15. SAUSAGES

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Low Temperatures are Important

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Fresh Chorizos

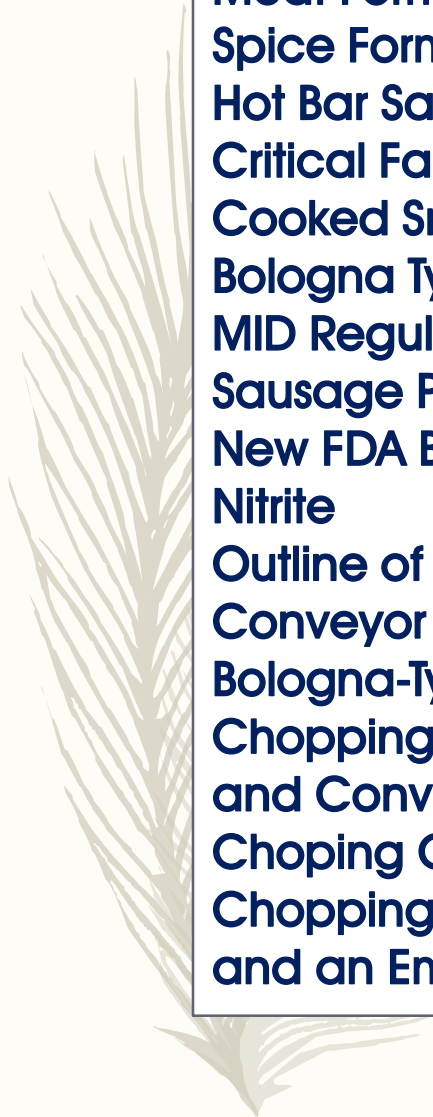




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Stuffing

Smoking and Cooking

**Fast Process using Combination of Glucono Delta Lactone or Sodium
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Frankfurter Sausages (Wieners)

Chopping Operation using Grinder and Conventional Chopper

Chopping Operation when High Speed Chopper is used

**Chopping Operation when Grinder, Conventional Chopper and
Emulsifier are used**

**Chopping Operation when High Speed Chopper and
Emulsifier are used**

**Chopping Operation using Grinder, Mixer, and Emulsifier
Added Materials**

Stuff

Smoke and Cook



Fast Process using Combination of Glucono Delta Lactone with or without Sodium Acid Pyro-phosphate and Sodium Erythorbate
Oil Spice for Smoked Meat Flavor
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Bologna Formulas using Soy Protein
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Skinless Frankfurters using Nonfat Dry Milk
Skinless Cheesefurters using Nonfat Dry Milk
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Cooked Salami Cotto (Perishable) Finest Quality Cooked
Salami in 3- or 6-LB Cans
Salami Cotto using Nonfat Dry Milk
Kosher and Kosher-Style Salami
Minced Ham
All Meat Smoked Sausage
Smoked Link Sausage with 3½ % Cereal and Nonfat Dry Milk Added

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Smokies Pork Sausage
New England Style Smoked Sausages
Smoked Italian-Style Hot or Mild Sausage
All Meat Polish Sausage
Polish Sausage in Vinegar Pickle
Polish Sausage Containing 3½ % Cereal and Nonfat Dry Milk
Polish Style Sausage with Textured Soy Protein
Polish-Style Sausage using Nonfat Dry Milk
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Cure Pork Tongues
Cure Beef Blood
Cure Beef Shank Meat
Cure Pork Snouts
Cure Pork Jowls or Backfat
Precook Meats
Grind, Chop, and Mix
Stuff and Tie
Cook
Chill



Smoke Bung-Encased Sausages

Keep Product Refrigerated

Liver Sausage Smoked or Unsmoked

Keep Product Refrigerated

Braunschweiger Liver Sausage

Braubnschweiger-Style Liver Sausage with Soy Protein

Braunschweiger with Isolated Soy Protein

Braunschewiger-Style Liver Sausage using Nonfat Dry Milk

Kosher-Style Liver Sausage

Farmer-Style Liver Sausage

Bohemian Liver Sausage

Homemade German-Style Liver Sausage (Housmacher Leberwurst)

Hungarian-Style Rice Liver Sausage

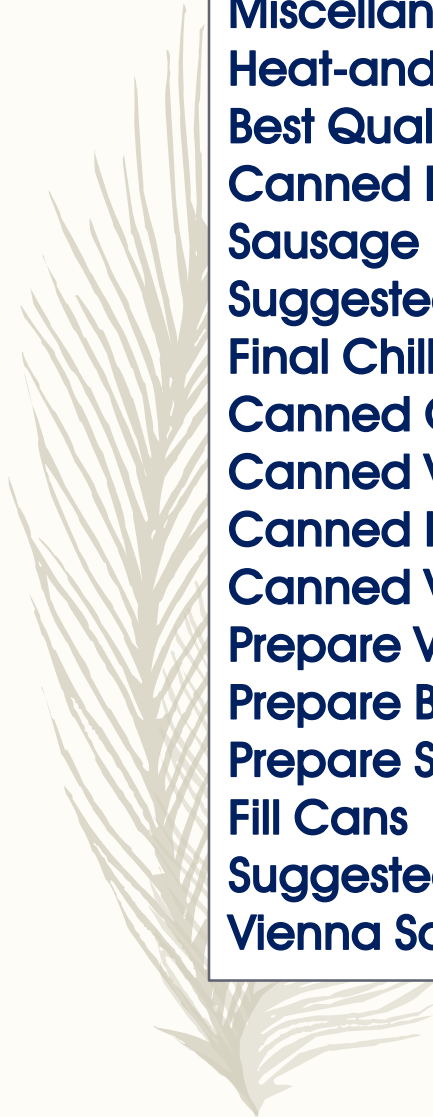
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Berliner Sausage using Nonfat Dry Milk

Knockwurst

Thuringer Knockwurst



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Salting Fish
Salting of Cod, Lusk, Haddock, Hake, and Pollock
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Salting

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Skinning and Boning
Salting Mackerel
Salting Salmon
Salting Mullet
Dry-Salting
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Pickled Herring for Rollmops, Cut Spiced, or Bismark Herring
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Scotch-Cured Herring
Rollmops
Herring in Sour Cream Sauce
Matjeshering
Gaffelbiter
Gabelebissen
German Delicatessen Anchovies
Scandinavian Anchovies
Russian Sardines



Potted Herring
Fish Pickled in Wine
Pickled Haddock Fillets
Pickled Salmon
Pickled and Spiced Mackerel Fillets
Pickled Eels
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Freezing Fish Fillets





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Canning Clam Extract
Canning Clam Nectar
Maryland Fried Clams
Canned Clam Chowders



For Manhattan Chowder
For New England Chowder
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Canned Clam Stew (Hot Pack)
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Oysters

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**Niir Project Consultancy Services (NPCS)
can provide Process Technology Book on
Meat, Poultry and Fish Processing**

See more

<http://goo.gl/BMQU1R>

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Niir PROJECT CONSULTANCY SERVICES

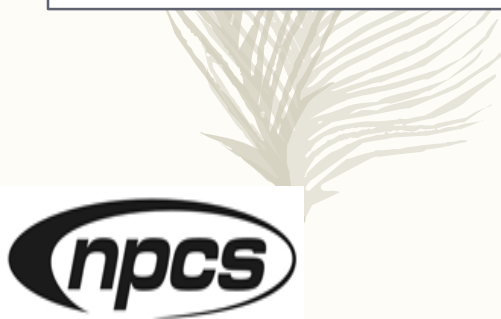
An ISO 9001:2008 Company

Who are we?

- *One of the leading reliable names in industrial world for providing the most comprehensive technical consulting services*
- *We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients' in India & abroad*

What do we offer?

- *Project Identification*
- *Detailed Project Reports/Pre-feasibility Reports*
- *Business Plan*
- *Industry Trends*
- *Market Research Reports*
- *Technology Books and Directory*
- *Databases on CD-ROM*
- *Laboratory Testing Services*
- *Turnkey Project Consultancy/Solutions*
- *Entrepreneur India (An Industrial Monthly Journal)*



How are we different ?

- *We have two decades long experience in project consultancy and market research field*
- *We empower our customers with the prerequisite know-how to take sound business decisions*
- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*



Our Approach

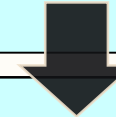
Requirement collection



Thorough analysis of the project



Economic feasibility study of the Project



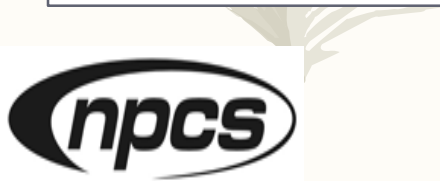
Market potential survey/research



Report Compilation

Who do we serve?

- *Public-sector Companies*
- *Corporates*
- *Government Undertakings*
- *Individual Entrepreneurs*
- *NRI's*
- *Foreign Investors*
- *Non-profit Organizations, NBFC's*
- *Educational Institutions*
- *Embassies & Consulates*
- *Consultancies*
- *Industry / trade associations*



Sectors We Cover

- *Ayurvedic And Herbal Medicines, Herbal Cosmetics*
- *Alcoholic And Non Alcoholic Beverages, Drinks*
- *Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin*
- *Activated Carbon & Activated Charcoal*
- *Aluminium And Aluminium Extrusion Profiles & Sections,*
- *Bio-fertilizers And Biotechnology*
- *Breakfast Snacks And Cereal Food*
- *Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling*

- *Bamboo And Cane Based Projects*
- *Building Materials And Construction Projects*
- *Biodegradable & Bioplastic Based Projects*
- *Chemicals (Organic And Inorganic)*
- *Confectionery, Bakery/Baking And Other Food*
- *Cereal Processing*
- *Coconut And Coconut Based Products*
- *Cold Storage For Fruits & Vegetables*
- *Coal & Coal Byproduct*

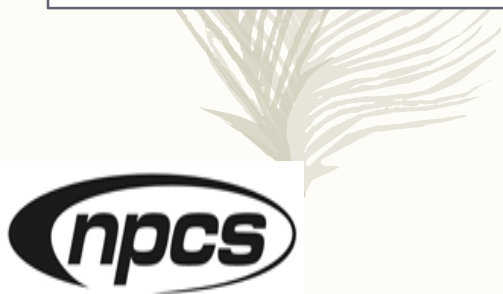
- *Copper & Copper Based Projects*
- *Dairy/Milk Processing*
- *Disinfectants, Pesticides, Insecticides, Mosquito Repellents,*
- *Electrical, Electronic And Computer based Projects*
- *Essential Oils, Oils & Fats And Allied*
- *Engineering Goods*
- *Fibre Glass & Float Glass*
- *Fast Moving Consumer Goods*
- *Food, Bakery, Agro Processing*

- *Fruits & Vegetables Processing*
- *Ferro Alloys Based Projects*
- *Fertilizers & Biofertilizers*
- *Ginger & Ginger Based Projects*
- *Herbs And Medicinal Cultivation And Jatropha (Biofuel)*
- *Hotel & Hospitality Projects*
- *Hospital Based Projects*
- *Herbal Based Projects*
- *Inks, Stationery And Export Industries*

- *Infrastructure Projects*
- *Jute & Jute Based Products*
- *Leather And Leather Based Projects*
- *Leisure & Entertainment Based Projects*
- *Livestock Farming Of Birds & Animals*
- *Minerals And Minerals*
- *Maize Processing(Wet Milling) & Maize Based Projects*
- *Medical Plastics, Disposables Plastic Syringe, Blood Bags*
- *Organic Farming, Neem Products Etc.*

- *Paints, Pigments, Varnish & Lacquer*
- *Paper And Paper Board, Paper Recycling Projects*
- *Printing Inks*
- *Packaging Based Projects*
- *Perfumes, Cosmetics And Flavours*
- *Power Generation Based Projects & Renewable Energy Based Projects*
- *Pharmaceuticals And Drugs*
- *Plantations, Farming And Cultivations*
- *Plastic Film, Plastic Waste And Plastic Compounds*
- *Plastic, PVC, PET, HDPE, LDPE Etc.*

- *Potato And Potato Based Projects*
- *Printing And Packaging*
- *Real Estate, Leisure And Hospitality*
- *Rubber And Rubber Products*
- *Soaps And Detergents*
- *Stationary Products*
- *Spices And Snacks Food*
- *Steel & Steel Products*
- *Textile Auxiliary And Chemicals*



- *Township & Residential Complex*
- *Textiles And Readymade Garments*
- *Waste Management & Recycling*
- *Wood & Wood Products*
- *Water Industry(Packaged Drinking Water & Mineral Water)*
- *Wire & Cable*

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THANK YOU!!!

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