



Preservation of Meat and Poultry Products

(Chicken, Cured, Smoked Poultry Rolls, Freezing Stuffed Turkeys, Freezing Ducks, Frozen Chicken burgers, Frozen Turkey Burgers, Turkey Bologna, Chicken Sandwich Spread, Smoked Chicken, Poultry Sausage, Chicken Frankfurters, Frozen Chicken Curry)

Introduction

Food preservation is a method of maintaining foods at a desired level of properties or nature for their maximum benefits. Preservation usually involves preventing the growth of bacteria, yeasts, fungi, and other micro-organisms (although some methods work by introducing bacteria, or fungi to the food), as well as retarding the oxidation of fats which cause rancidity. There are various methods of preservation chilling, freezing, curing, smoking, dehydration, canning, radiation preservation etc. Chilling is most widely used method for preservation for short term storage of meat because chilling or refrigeration slows down the microbial growth and enzymatic as well as chemical reactions. Freezing is the method of choice for the long term preservation of meat. It has advantage of retaining most of the nutritive value of meat during storage.

Meat smoking was known to man as an aid in preservation for a long time. Smoke contains a large number of wood degradation products such as aldehydes, ketones, organic acids, and phenols etc. which exert bacteriostatic affect besides imparting characteristic smoky flavour. Canning is a process of preservation achieved by thermal sterilization of product held in hermetically sealed containers. Canning preserves the sensory attributes such as appearance, flavour and texture of the meat products to a large extent. Freeze drying of meat is a satisfactory process of dehydration preservation due to better reconstitution properties, nutritive quality and acceptability.

It involves the removal of water from the frozen state to vapour state by keeping it under vacuum and giving a low heat treatment. Maintaining or creating nutritional value, texture and flavour is an important aspect of food preservation, although, historically, some methods drastically altered the character of the food being preserved. Meat and poultry products are chilled immediately after slaughter to acceptable internal temperatures which insure the prompt removal of the animal heat and preserve the wholesomeness of the products. As such, due to the recent up gradation of preservation techniques, the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year.

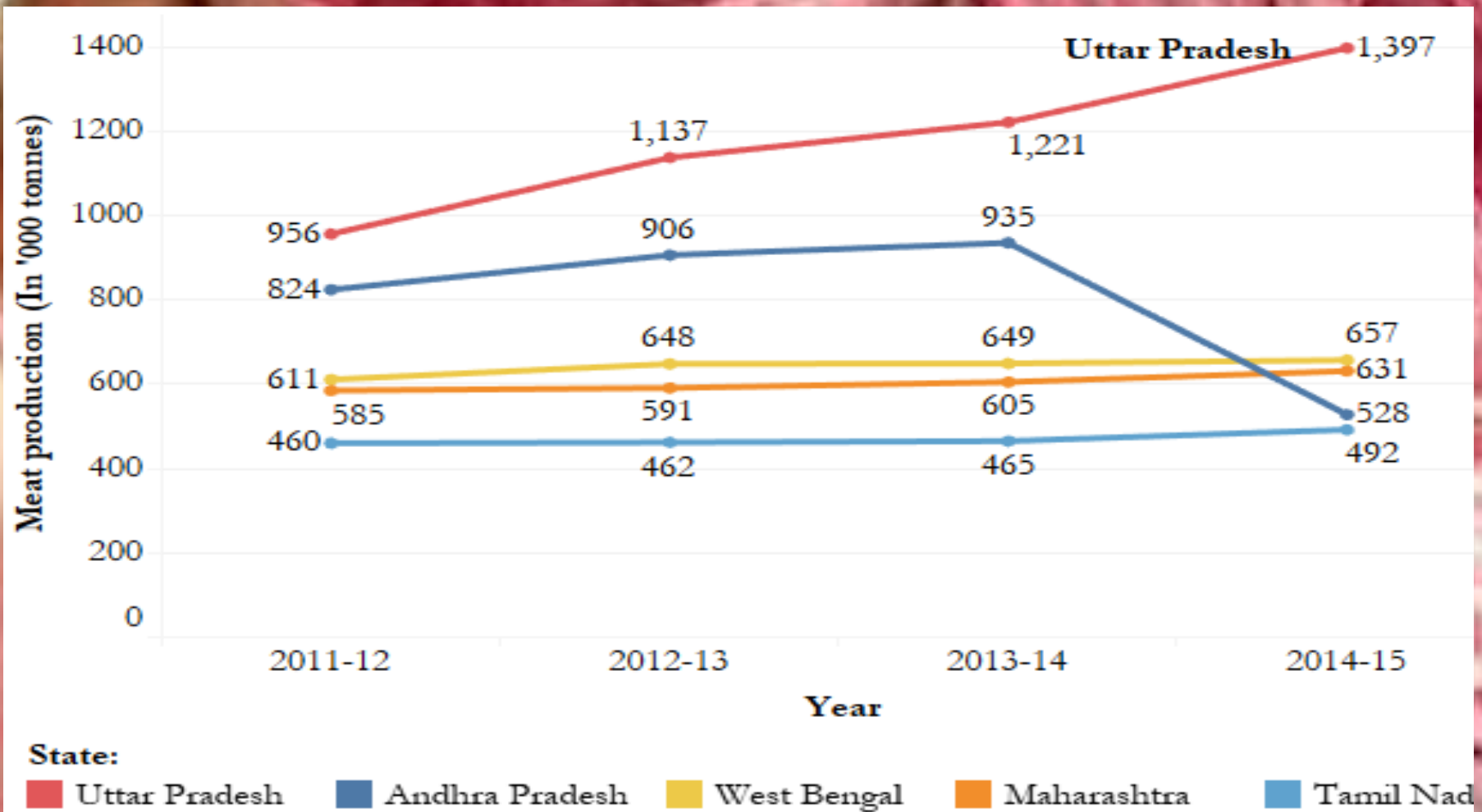
Market Outlook

Total meat production increased to 2.43 million tonnes between July-October 2016-17, as against 2.24 million tonnes for the same period during 2015-16, registering a growth of 8.74%.

India Broiler Meat (Poultry) Production

Market Year	Production	Unit of Measure	Growth Rate
1990	190	(1000 MT)	NA
1991	420	(1000 MT)	121.05 %
1992	520	(1000 MT)	23.81 %
1993	560	(1000 MT)	7.69 %
1994	507	(1000 MT)	-9.46 %
1995	578	(1000 MT)	14.00 %
1996	665	(1000 MT)	15.05 %
1997	596	(1000 MT)	-10.38 %
1998	710	(1000 MT)	19.13 %
1999	820	(1000 MT)	15.49 %
2000	1080	(1000 MT)	31.71 %
2001	1250	(1000 MT)	15.74 %
2002	1400	(1000 MT)	12.00 %
2003	1500	(1000 MT)	7.14 %
2004	1650	(1000 MT)	10.00 %
2005	1900	(1000 MT)	15.15 %
2006	2000	(1000 MT)	5.26 %
2007	2240	(1000 MT)	12.00 %
2008	2490	(1000 MT)	11.16 %
2009	2550	(1000 MT)	2.41 %
2010	2650	(1000 MT)	3.92 %
2011	2900	(1000 MT)	9.43 %
2012	3160	(1000 MT)	8.97 %
2013	3450	(1000 MT)	9.18 %
2014	3725	(1000 MT)	7.97 %
2015	3900	(1000 MT)	4.70 %
2016	4200	(1000 MT)	7.69 %
2017	4500	(1000 MT)	7.14 %

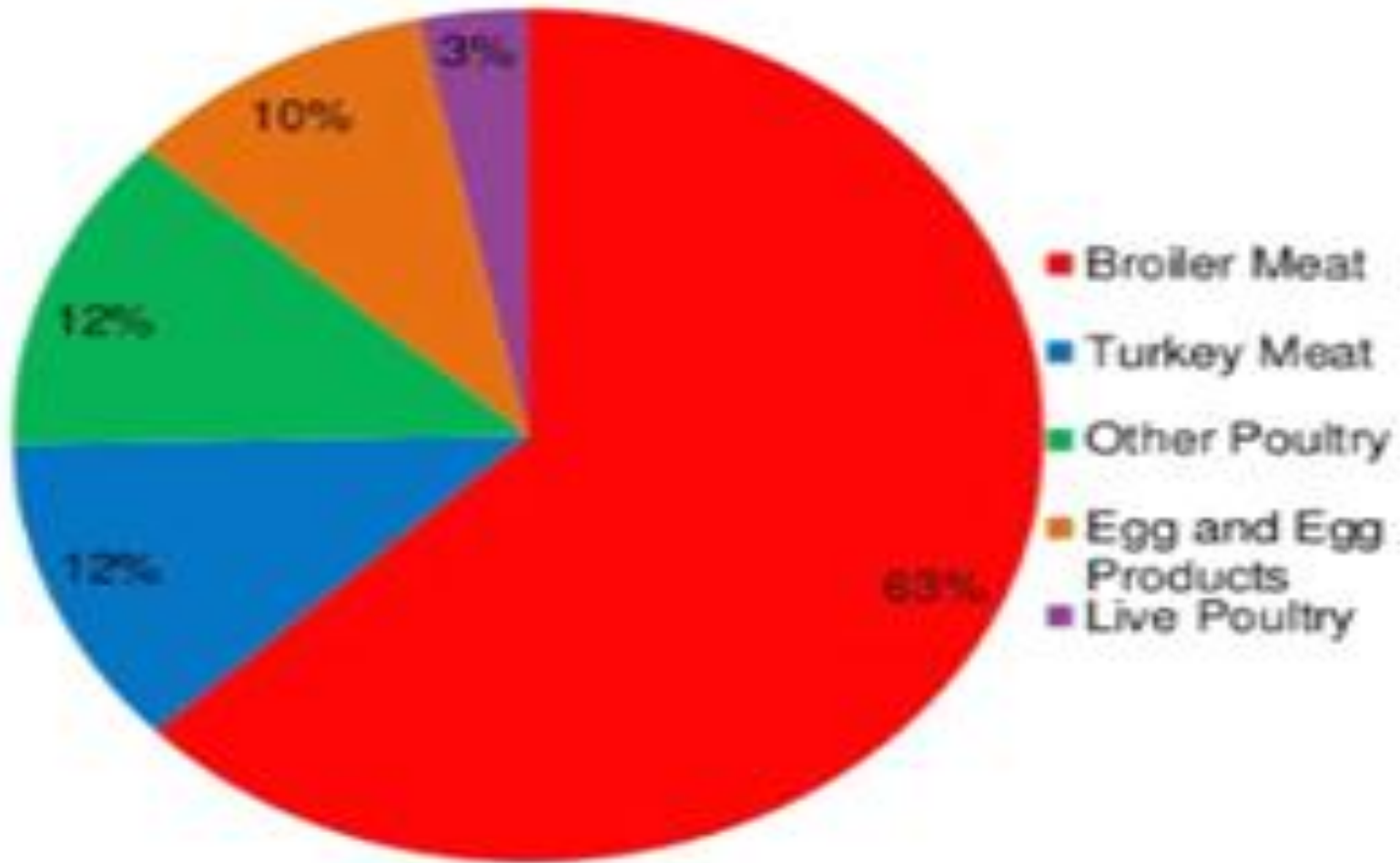
Meat Production, Top 5 Indian States





The United States exports 20 percent of its poultry meat production with U.S. exports for poultry meat, eggs, and other poultry products worth approximately \$6.5 billion to over 136 countries in 2014.

U.S. Poultry and Poultry Export





The poultry processing equipment market is projected to reach USD 3.83 Billion by 2020, at a CAGR of 4.7% from 2015 to 2020.

Table of Contents

1. Principles of Various Preservation Techniques

- Chilling/Refrigeration
- Freezing
- Curing
- Sodium nitrates and nitrite
- Smoking
- Thermal Processing
- Canning
- Dehydration
- Irradiation

2. Standards and Quality Control Measures for Meat and Meat Products

- Total Viable Counts
- Coliforms
- Enterococci
- Other Indicators
- Standards in Meat Industry
- Hazard Analysis Critical Control Point (HACCP) System
- ISO 9000 Standards

3. Meat Food Products Order (MFPO)

- Powers of MFPO Officers
- Categories
- Schedules

4. Eating Quality and Sensory Evaluation of Meat

- Food Products
- Flavour
- Texture and Tenderness
- Appearance and Colour
- Juiciness
- Sensory Evaluation
- Specialised Panel
- Consumer Panel

5. Preservation of Poultry Meat

- Chilling
- Freezing
- Curing
- Smoking
- Dehydration
- Canning
- Radiation Preservation

6. Utilisation of Poultry Industry By products

- Feathers
- Blood
- Offal
- Mixed Poultry By products Meal
- Hatchery Waste
- Poultry Manure

7. Structure, Composition and Nutritive Value of Eggs

- Structure
- Chemical Composition

- Nutritive Value

8. Microbial Spoilage of Eggs

- Penetration of Microorganisms through the Egg Shell and Shell Membranes
- Colonisation of Microorganisms on the Shell Membrane
- Overpowering the Antibacterial Factors Present in the Albumen

9. Preservation and Maintenance of Eggs

- Egg Cleaning
- Oil Treatment
- Cold Storage
- Thermostabilisation
- Immersion in Liquids

10. Luncheon Meats, Meat Loaves, and Meat Spreads

- New FDA Ban on Premixed Commercial Seasoning Containing Sodium Nitrite
- General Instruction for Processing Canned Items Under Steam or Under the Combination of Steam and Water Pressure
- Exceptions to the Above Rules
- Canned Luncheon Meats
- Finest Quality Spiced Pork Luncheon Meat
- Commercial Quality Spiced Pork Luncheon Meat in 3 and 6 LB Cans

- Chopped Ham in 12 OZ Oblong Cans
- Finest Quality Pork or Pork Beef Luncheon Meat
- Procedure for All Pork Product
- Grinding Chopping Method No. 2
- Procedure for Pork Beef Product
- Spiced Beef Luncheon Meat Oblong Cans
- (Commercially in 12 OZ Sterile)
- New England Pressed Ham in 3 or 6 LB Oblong Cans
- (Perishable)
- New England Pressed Ham using Nonfat Dry Milk
- Commercial Grade Minced Ham in 3 or 6 LB Oblong Cans (Perishable)

- Minced Ham using Nonfat Dry Milk
- Cured Beef Tongues in Glass Jars
- Preparation of Beef Tongues
- Cure
- Cook
- Skin and Trim
- Fill Jars
- Pickled Pig s Feet or Pork Hocks in Vineger
- Filling
- Meat Loaves
- Use of Gelatin and Nonfat Dry Milk in Meat Loaves
- Pickle and Pimiento Loaf

- Plackle and Pimiento Loaf Using Nonfat Dry Milk
- Baked Veal Loaf
- Veal, Pork, and Liver Loaf using Nonfat Dry Milk
- Canned Veal Loaf in 12 OZ Oblong Cans (Commercially Sterile)
- Pack and Process
- Luxury Loaf using Nonfat Dry Milk
- Utility Loaf using Nonfat Dry Milk
- Meat and Cheese Loaf using Nonfat Dry Milk
- Macaroni, Meat, and Cheese Loaf using Nonfat Dry Milk
- Baked Pepper Loaf
- Baked Dutch Loaf
- Dutch Loaf Using Nonfat Dry Milk

- Liver Loaf (Perishable)
- Preparation of Product
- Packing and Processing
- Liver Loaf
- Liver Loaf using Nonfat Dry Milk
- Coating for Meat Loaves
- Deluxe Liver Loaf using Nonfat Dry Milk
- Headcheese (Brawn)
- Head Cheese using Nonfat Dry Milk
- Headcheese Spices
- Souse or Aspic Loaf
- How to Prepare Gelatin
- Stuffing

- Headcheese (Brawn) in 12 OZ Cans (Commercially Sterile)
- Imitation Chicken Loaf in 12 Oz, or 3 Or 6 LB Oblong Cans
- Chilling 12 Oz Cans
- Chilling 3 and 6 Lb Cans
- Imitation Chicken Loaf in Hoy Molds or 4 * 4 * 24 Inch Oblong Molds
- Imitation Chicken in Aspic in 3 or 6 LB Oblong Cans
- Jellyed Imitation Chicken Loaf
- Roast Beef Loaf using Nonfat Dry Milk
- Jellyed Roast Beef Loaf
- Jellyed Corned Beef Loaf

- To Cook and Cure the Beef
- Corned Beef Loaf using Nonfat Dry Milk
- Jellied Barbecued Beef Loaf
- Barbecue Style Pork Loaf using Nonfat Dry Milk
- Canned Spreads
- Selection and Curing of Hams
- Cook Hams
- Grind and Mix
- Reheat and Fill Cans
- Deviled Ham Spread (Commercial Grade)
- Preparation of Meat
- Grind and Mix
- Reheat and Fill Cans
- Ham and Tongue Spread

- Cure and Cook Tongues
- Grind and Chop
- Reheat and Fill Cans
- Canned Potted Meat (Buffet Spread)
- Prepare Meats and By products
- Grind and Chop
- Reheat and Fill Cans
- Canned Liver Spread
- Prepare Meat and By products
- Grind and Chop
- Reheat and Fill Cans
- Canned Mock Chicken Spread
- Prepare Meat and By products
- Grind and Chop

Reheat and Fill Cans
Mettwurst Sausage Spread
Procedure
Fast Curing Method
Teewurst Sausage Spread
Teewurst Sausage Spread (Fast Method)
Canned Corned Beef Products
Canned Corned Beef
Canned Corned Beef Hash
Corned Beef Hash using Braised Meat
Corned Beef Hash using South American Canned
Corned Beef
Deviled Corned Beef (Hot Pack)
Creamed Corned Beef (Hot Pack)

11. Meat Dishes, Meat Loaves, and Meat Patties using Plant Protein Extenders

- Advantages of Plant Proteins as Extenders in Meat Products
- Using Textured Vegetable Protein with Ground Meats
- Advantages
- Meat Dishes
- Salisbury Steak with Textured Vegetable Protein
- Salisbury Steak Prepared with Peanut Grits Texturized Protein
- Salisbury Steak with Textured Vegetable Protein

- Swedish Meat Balls with Textured Vegetable Protein
- Ground Beef and Spaghetti with Textured Soy Protein
- Italian Style Meat Sauce with Textured Vegetable Protein
- Sauce Formulation
- Spaghetti with Meat Sauce with Textured Vegetable Protein
- Meat Balls with Textured Vegetable Protein
- Italian Style Meat Balls with Textured Vegetable Protein
- Barbecued Beef with Spun Textured Vegetable Protein or Textured Soy Protein

- Pizza with Textured Vegetable Protein
- Chili with Textured vegetable Protein
- Chili with Beans Extended with Textured Vegetable Protein
- Chili Con Carne with Beans and Textured Soy Protein or Spun Textured Vegetable Protein
- Chili Con Carne with Textured Vegetable Protein
- Chili without Beans with Textured Vegetable Protein
- Sauce Formulation
- Sloppy Joe with Textured Vegetable Protein
- Canned Sloppy Joe (Barbecue Sauce with Beef) with Hydrolyzed Plant Protein
- Sloppy Joe with Textured Vegetable Protein

- Sauce Formulation
- Sloppy Joe with Textured Vegetable Protein
- Not So Sloppy Joe with Textured Vegetable Protein
- Sloppy Joe Extended with Textured Vegetable Protein
- Meat Loaves
- Meat Loaf or Meat Loaf Patties with Textured Vegetable Protein
- Meat Loaf Prepared with Peanut Grits Texturized Protein
- Emulsion Type Meat Loaf with Soy Protein Concentrate
- Pickle Pimiento Loaf with Textured Soy Protein
- Spiced Luncheon Loaf with Protein Concentrate

- Sausage Flavored Pork Loaf Prepared with Peanut Grits Texturized Protein
- Meat Loaf with Textured Vegetable Protein
- Meat Loaf with Textured Vegetable Protein
- Meat Loaf with Textured Vegetable Protein
- Meat Loaf with Textured Vegetable Protein
- Meat Loaf with Textured Soy Protein or Spun Textured Vegetable Protein
- Meat Patties
- Beef Patties with Spun Textured Vegetable Protein or Textured Soy Protein
- Beef Patties with Textured Vegetable Protein
- Breakfast Patties with Textured vegetable protein
- Beef Patties with Textured Vegetable Protein

- Frozen Beef Patty Grill with Textured Vegetable Protein
- Beef Patties with Textured Vegetable Protein
- Economy High Fat Beef Patties with Peanut Grits Texturized Protein
- Hamburgers Extended with Textured Vegetable Protein
- Meat Patties with Textured Vegetable Protein
- Beef Patties with Textured Vegetable Protein
- Meat Patties with Textured Vegetable Protein

12. Miscellaneous Canned Meat Products

- General Instruction to be Observed for Processing Canned Items under Sterm or under the Combination of Steam and Water Pressure
- General Instructions
- Retort Procedure During Cooking and Chilling Operations
- Brown Gravy (Retort Type)
- Suggested Uses
- Brown Gravy with Sliced Beef (Semicold Pack)
- Prepare Beef Slices
- Prepare Gravy
- Bee and Gravy (Cold Pack) (70% Beef, 30% Gravy)
- Beef and Gravy (Cold Pack)

- Sliced Beef in Gravy (for 100 Gallon Batch)
- Swiss Steak in Gravy
- Prepare Meat
- Prepare Gravy
- Fill and Close
- Beef Stew Canned with Precooked Gravy or Cold Gravy
- Precooked Gravy Procedure
- Cold Gravy Procedure
- Suggested Process for Either Type of Gravy
- Beef Stew with Dehydrated Potatoes
- Southern Style Brunswick Stew (Hot Pack)
- Suggested Process

- Beef Stroganoff (Hotpack)
- Prepare Meat
- Prepare Gravy
- Pack
- Georgia Hash (Hot Pack)
- Georgia Hash (Cold Pack)
- Process
- Hungarian Style Beef and Vegetable Dinner (Cold Pack)
- For Park and Vegetable Dinner
- Hungarian Style Goulash (Hot Pack)
- Prepare Meat
- Prepare Gravy
- Fill and Close
- Hungarian Beef Goulash (Cold Pack)

- Pork and Rice Creole Dinner
- Lima Beans with Ham (Hot Pack)
- Prepare Hams
- Prepare Lima Beans
- Make Gravy
- Fill and Close
- Creamed Chipped Beef
- Creamed Chipped Beef (Hot Pack)
- Stuffed Green Peppers in Tomato Sauce
- Prepare Filling
- Prepare Sauce
- Assemble, Fill Cans, and Close

- Chop Suey with Vegetable and Beef or Pork
- Smoked Ham with Raisin Sauce
- Canned Ham Saled Spread
- To Prepare Meat
- To Prepare Dressing
- Combine, Fill, and Process
- Meat Balls in Tomato Sauce (Institutional Pack in no. 10 Tins)
- Prepare Meat Balls
- Prepare Sauce
- Fill, Close, and Process
- Chill
- Meat Balls in Brown Gravy (Institutional Pack in no. 10 Tins)

- Prepare Meat Balls
- Prepare Gravy
- Fill, Close, Process, and Chill
- Meat Balls in Spaghetti Sauce
- Prepare Meat Balls
- Prepare Sauce
- Fill Cans and Process
- Spaghetti and Meat Balls in Tomato Sauce with Cheese
- Prepare Meat Balls
- Prepare Sauce
- Prepare Spaghetti
- Assemble and Pack

- Spaghetti Meat Sauce (Hot Pack)
- Cocktail Meat Balls (Dry Pack)
- Prepare Mixture
- Fry or Broil
- Drain, Pack, and Fill
- Chill
- Beef and Macaroni in Cheese Sauce (Hot Pack)
- Prepare Meat
- Prepare Cheese Sauce
- Prepare Macaroni
- Pack
- Beef and Noodle Dinner

- Prepare Meat
- Prepare Egg Noodles
- Prepare Gravy
- Pack
- Pork and Beans in Tomato Sauce (Hot Pack)
- Prepare Pork and Beans
- Prepare Sauce
- Fill Cans
- Ranch Style Beans with Meat Balls
- Prepare Beans
- Prepare Meat Balls
- Prepare Sauce

- Pack and Process
- Chili with Beans with Textured Soy Flour
- Chili Con Carne with or without Beans
- Plain Chili Con Carne (Hot Pack)
- Chili Con Carne with Beans (Hot Pack)
- Chili Con Carne with Beans (Cold Pack)
- Chili Mak (Cold Pack)
- Hot Dog Chili Sauce with Meat (Hot Pack)
- Pizza Filler with Beef (Hot Pack)
- Sloppy Joe with Textured Soy Flour
- Sloppy Joe (Cold Pack)
- Ground Beef in Barbecue Sauce (Hot Pack)
- Cook Meat

- Make Sauce
- Fill
- Ground Beef in Barbecue Sauce (Semicold Pack)
- Sliced Beef in Barbecue Sauce (Hot Pack)
- Prepare Meat
- Prepare Sauce
- Fill Cans
- Sliced Pork in Barbecue Sauce
- To Prepare Meat
- To Prepare Sauce
- To Process
- Barbecued Beef in Sauce (Hot Pack)
- Barbecue the Beef
- Prepare Sauce

- Fill Cans and Close
- Barbecue Party Dip
- Corn Meal Mush with Bacon
- Philadelphia Scrapple
- Mince Meat Pie Filling
- Fill and Process
- Rum Flavoring for Mince Meat
- Brandy Flavoring for Mince Meat
- English Style Pork Kidneys in Lemon Sauce
- Canned Rabbit Meat
- To Can the Meal
- To Can Pieces

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- Canned Frog Legs
 - Canned Ham and Eggs
 - Canned Brains with Gravy
 - Canned Beef Tripe
 - Selection of Tripe
 - Treatment Prior to Canning
 - Fill Cans

13. Frozen Meat, Meat Dishes, Sauces and Gravies

- How Multiplate Freezers Operate
- How Precooked Steams are Freeze Dried
- Steaks, Stews, Pot Pies, and Miscellaneous Meats
- Frozen Swiss Steak
- Frozen American Pot Roast
- Frozen Sliced Beef in Brown Gravy
- Prepare Beef
- Prepare Gravy
- Package and Freeze

- Frozen Chip Steak
- Frozen Breaded Veal Cutlets
- Frozen Beef Pot Pies
- Frozen Beef Pot Pies
- Prepare the Gravy
- Cook the Beef
- Usual Commercial Procedure in Makeup
- Frozen Beef Stew
- Prepare Beef and Vegetables
- Defrost Peas
- Prepare Gravy
- Package and Freeze

- Frozen Beef Stew
- Frozen Vegetable and Beef Stew
- For Strained Vegetables with Beef
- For Chopped Vegetables with Beef
- Frozen Lamb Stew
- Frozen Barbecued Ribs
- Prepare Sauce
- Barbecue Ribs
- Frozen Sliced Beef in Barbecue Sauce
- Prepare Meat
- Prepare Sauce
- Package
- Frozen Creamed Chipped Beef

- Frozen Smoked Sausages with Beans in Tomato Sauce
- Prepare Sausages
- Prepare Sausages
- Prepare Sauce
- Package and Freeze
- Freezing Rabbit Meat
- Freezing Frog Legs
- Loves Fabricated Steaks, Patties, Meat Balls
- Frozen all Purpose Meat Loaf
- Procedure
- Ham Loaf
- Hot Pork Loaf
- Liver Loaf

- Frozen Salisbury Steak (Best Quality)
- Frozen Salisbury Steak (Commercial Grade)
- Frozen Comminuted Pepper Steaks
- Frozen Comminuted Mushroom Steaks
- Frozen Comminuted Onion Steaks
- Frozen Cheeseburgers
- Frozen Roast Beef Hash Patties
- Package and Freeze
- Frozen Corned Beef Hash Patties
- Frozen Veal Patties
- Frozen Ham Patties

- Frozen Breaded Ham Sticks
- Frozen Breaded Mock Chicken Legs
- Frozen Italian Spaghetti and Meat Balls with Soy Protein Concentrate
- Prepare Meat Balls
- Prepare Spaghetti and Sauce
- Package for Freezing
- Frozen Cocktail Meat Balls
- Frozen all Purpose Meat Balls
- To Serve
- Barbecued Meat Balls
- Prepare Meat Balls
- Prepare Barbecue Sauce

- Swedish Meat Balls in Whiote Sauce with Soy Protein Concentrate
- Prepare Meal Balls
- Prepare Sauce
- Combine Meat Balls and Sauce
- Swedish Meat Balls
- Prepare Meat Balls
- Prepare Gravy and Bake
- Sauces and Gravies
- Frozen Spaghetti Meat Sauce
- Prepare Meat
- Prepare Sauce
- Package and Freeze

- Frozen Sloppy Joe
- Frozen all Purpose Brown Gravy
- Frozen Natural Pan Gravy Extender
- Frozen Gravy Concentrate
- To Use Product
- Beef Gravy for Frozen Meat Pies
- Sauce for Frozen Creamed Chipped Beef
- American Style Foreign Dishes
- Frozen Concentrated Brick Chili Con Carne
- To Use Product
- Frozen Concentrated Brick Chili Con Carne with Beans
- Beef Enchiladas with Soy Protein Concentrate

- Prepare Sauce
- Prepare Enchiladas and Filling
- Package and Freeze
- Lasagna with Soy Protein Concentrate
- Frozen Beef Stroganoff
- Frozen Beef Stroganoff
- Frozen Hungarian Beef Gulyas
- Frozen Hungarian Style Goulash
- Beef Stroganoff (Formula No. 1) with Soy Protein Concentrate
- Beef Stroganoff (Formula No. 2) with Minced Soy Protein Concentrate
- Cabbage Rolls with Soy Protein Concentrate
- Frozen Sauerbraten

- Frozen Steak and Kidney Pie
- Frozen Kidney Stew
- American Style Oriental Dishes
- Frozen Vegetable Chop Suey or Chow mein Base
- Frozen Beef or Pork Chop Suey
- Prepare Meat and Vegetables
- Prepare Sauce
- Package and Freeze
- Frozen Egg Rolls
- Frozen Sweet and Sour Pork

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- Chinese Sweet and Sour Pork with Soy Protein Concentrate
 - Frozen Sweet and Sour Spareribs
 - Cook Spareribs
 - Prepare Sauce
 - Combine, Package, Freeze
 - Japanese Sukiyaki with Textured Soy Protein Concentrate

14. Soups, Gravies, and Sauces (Including Mixes)

Making Stocks, Extract, and Mixes

Beef Soup Stock

Beef Stock with Vegetables Added

Chicken Soup Stock

Beef Extract

Manufacture of Dry Soups and Gravy Mixes

General Tips

Small Scale Production

Large Scale Production

Soups

Canned Beef Consomme

- Fill
- Canned Jellied Beef Consomme
- Spanish Bean Soup (Single Strength)
- Frozen Gazpacho
- Canned Chicken Broth
- Chicken Flavored Soup with Textured Vegetable Protein
- Canned Chicken Gumbo Soup
- Condensed Beef Bouillon or Broth
- Condensed Beef Bouillon or Broth with Rice
- Canned Condensed Chicken Broth
- Canned Condensed Chicken and Noodle Soup
- Canned Condensed Chicken Broth with Rice
- Condensed Beef and Noodle Soup
- Prepare Beef and Noodles

- Prepare Base
- Fill
- Canned Condensed Beef Soup with Vegetables and Barley
- Prepare Base
- Prepare Vegetables and Meat
- Fill
- Condensed Cream of Chicken Soup
- Canned Condensed Cream of Chicken Soup
- Canned Condensed Chicken Vegetable Soup
- Prepare Meat and Vegetables
- Prepare Soup
- Fill
- Condensed Old Fashioned Vegetable Soup

- Prepare Vegetable Macaroni Mixture
- Prepare Soup Base
- Fill
- Canned Condensed Pea Soup
- Canned Condensed Lentil Soup
- Canned Condensed Cream of Celery Soup
- Canned Condensed Cream of Asparagus Soup
- Canned Condensed Cream of Spinach Soup
- Canned Condensed Onion Soup
- Canned Condensed Mulligatawny Soup
- Canned Condensed Oxtail Soup
- Canned Condensed Mock Turtle Soup

- Green Turtle Soup
- Snapping Turtle Soup
- Beef Flavour Soup and Gravy Base Mix
- Beef Type Broth Mix (Low Sodium)
- Beef Broth Base Mix (Paste from)
- Recommended Use
- Beef Soup Mix
- To Reconstitute
- Jellied Beef Consomme Base Mix
- Beef Noodle Soup Base Mix
- Beef Noodle Soup Mix
- Chicken Type Broth Mix (Low Sodium)

- Clear Chicken Soup Base Mix
- Recommended Use
- Jellied Chicken Soup Base Mix
- Recommended Use
- Soup Dehydrated, Chicken (Type II with Noodles)
- Chicken Noodle Soup Mix
- To Rehydrate
- Cream of Chicken Soup Base Mix
- Cream of Chicken Soup Mix
- To Rehydrate
- Chicken Noodle Soup Mix (Dry Style)
- To Rehydrate

- Chicken Noodle Soup Mix (Paste Style)
- To Rehydrate
- Chicken Flavored Soup Base Mix
- Cream of Mushroom Soup Mix
- Instant Onion Soup Mix
- Oxtail Soup Mix
- To Reconstitute
- Mulligatawny Soup Mix
- To Reconstitute
- Mock Turtle Soup Mix
- To Reconstitute
- Beet Soup Mix (Borscht)
- Recommended Use

- Gravy for Frozen Pot Pies
- Chicken Pies
- For Turkey Pies
- For Tuna Pies
- Frozen Extender for Roast Chicken or Turkey Gravy
- Frozen Giblet Gravy
- Prepare Giblets
- Prepare Gravy
- To Use
- Dry Mix Soup and Gravy Base Beef
- Au Jus Gravy Mix
- Gravy Mix for Keep Pot Roast

- Brown Gravy Mix
- Brown Gravy Mix (Dry)
- Chicken Gravy Mix (Dry)
- Chicken Flavored Gravy Mix (Cook up Type)
- Chicken Flavored Gravy Mix
- Turkey Flavored Instant Gravy Mix
- Mushroom Gravy Mix
- Ham Style Gravy Mix
- Sauces
- Bordelaise Sauce for Freezing
- Bottled Meat Sauce
- Frozen Sauce a La Barbara with Ham Like Textured Vegetable Protein Dice
- Marinara Sauce Base Mix
- Barbecur Sauce

- Barbecue Sauce Mix
- Barbecue Sauce Mix
- Oil Spice for Barbecue Sauce
- Ground Beef in Barbecue Sauce (Hot Pack)
- Cook Meat
- Make Sauce
- Fill
- Ground Beef in Barbecue Sauce (Semicold Pack)
- Barbecue Sauce Prepared with Peanut Flour
- Barbecue Sauce
- Processing Pointers
- Canned Sweet Barbecue Sauce (Can be Used with Relish and/or Chutney)
- Canned Barbecue Sauce

15. Poultry Products

- Freezing Whole, Parts, Rolls, and Meat of Poultry
- Freezing Roasting Chickens and Turkeys
- Chickens
- Turkeys
- Freezing Poultry Rolls (Raw, Cooked, Cured and Smoked)
- Raw Poultry Rolls
- Cooked Poultry Rolls
- Cured, Smoked Poultry Rolls
- Freezing Cut up Poultry

- Frozen Deboned Chicken Meat
- Freeze Drying Chicken
- Freezing Stuffed Turkeys
- Boning Whole Turkeys
- Freezing Whole Boned Turkey Rolls
- Turkey Fillets
- How to Utilize Poultry Skin and Meat Bits in Pot Pies
- Freezing Cornish Game Hens
- Freezing Ducks
- Freezing Geese
- Canned Chicken Products
- Canned Whole Chicken
- Ingredients for Plain Broth

- Ingredients for Broth with Gelatin Added
- Fill Cans
- Chill
- Canned Chicken or Turkey Meat
- Canned Chicken Fricasse
- Prepare Chicken
- Prepare Gravy
- Fill Cans and Close
- Canned Chicken Stew
- Prepare Vegetables
- Prepare 90 Gal. of Gravy
- Fill and Close Cans
- Canned Chicken and Dumplings
- Prepare Chicken

- Prepare Dumplings
- Prepare Gravy
- Canned Turkey and Dumplings
- Canned Ham and Dumplings
- Canned Chicken and Noodle Dinner
- Canned Chicken Noodle Dinner
- Canned Chicken, Mushrooms and Noodles
- Canned Chicken, Mushroom and Macaroni
- Canned Giblets and Noodle Dinner
- Prepare Giblets
- Prepare Noodles
- Prepare Stock

- Fill Jars and Close
Canned Chicken a La King (Finest Quality)
Prepare a la King Ingredients
Prepare Sauce
Assemble Ingredients and Pack
Variations
Canned Chicken a La King (Good Quality)
Prepare a la King Ingredients
Prepare Sauce
Assemble Ingredients and Pack
Canned Chicken Chow Mein
Prepare Chicken Dice

- Prepare Vegetables
- Prepare Sauce
- Fill into Cans
- Canned Curried Chicken
- Prepare Chicken Meat
- Prepare Gravy
- Canned Chicken in Barbecue Sauce
- Canned Hungarian Style Chicken Paprika
- Prepare Chicken
- Prepare Gravy
- Fill and Close Cans
- Canned Chicken Liver Pate
- Canned Potted Chicken (Sandwich Spread)

- Uses for Broth
- Canned Savory Chicken or Turkey Spread
- Canned Giblet Spread
- Frozen Chicken Products
- Frozen Baked Dressing
- Frozen Giblet Dressing
- Frozen Chicken Pot Pie Filling
- To Use Frozen Product
- Frozen Chicken or Turkey Pot Pies
- Frozen Chicken or Turkey Croquettes
- Frozen Chicken or Turkey Patties
- Frozen Breaded Chicken Sticks
- Prepare Chicken Sticks

- For Batter Coating
- For Breading
- Package Freeze
- Frozen Chicken a La King
- Prepare Sauce
- Frozen Chicken a La King
- Frozen Creamed Chicken Patty Filling
- Frozen Chicken in Port Wine
- Frozen Chicken Curry
- Frozen Chicken Tahiti
- Frozen Chicken Paprika
- Frozen Chicken Cacciarore
- Frozen Cornish Game Hen with Peaches

- Frozen French Fried Chicken
- Boil in Bag Frozen Smoked Chicken in Barbecue Sauce
- Prepare Chicken and Smoke
- Prepare Sauce
- Pack and Freeze
- Bag in Box Frozen Smoked Chicken in Barbecue Sauce
- Prepare Chicken and Smoke
- Prepare Sauce
- Package and Freeze
- Frozen Chicken burgers
- Frozen Turkey Burgers
- Frozen Chicken Giblet Con Carne with Beans

- Prepare Meats
- Prepare Beans
- Assemble Ingredients
- Turkey Products
- Frozen Turkey Rolls (Emulsion Type)
- Procedure for Making Rolls
- Canned Turkey Noodle Dinner in Jars
- Canned Turkey a La King
- Prepare a la King Ingredients
- Prepare Sauce
- Label Requirement
- Frozen Comminuted Turkey Steaks

- Smoked Turkey
- Turkey Loaf
- Turkey Loaf
- Turkey Loaf in Chubs
- Turkey Loaves in 6 Lb Oblong Cans
- Stuffing, Cooking, Chilling for Oblong Cans
- Turkey Patties with Textured Vegetable Protein
- Frozen Turkey Sticks
- Stuffing, Cooking, Preparing Sticks
- Turkey Liverwurst (Pate) in Chubs
- Turkey Spread in Chubs
- Turkey Bologna

- Canned Turkey Chili Con Carne
- Canned Turkey Chili Con Carne with Beans
- Miscellaneous Poultry Products
- Cooked Boneless Poultry Rolls and Roasts
- Breaded Poultry Patties with 15% Meat Replacement
- Chicken Loaf with Textured Vegetable Protein
- Jellied Chicken Loaf
- Chicken Sandwich Spread
- Chicken Flavored Sandwich Spread with Textured Vegetable Protein Dice
- Chicken Salad with Textured Vegetable Protein

- Chicken Pie with Textured Vegetable Protein
- A La King using Textured Vegetable Protein Dice with Chicken Like Flavour
- Chicken a La King with Textured Soy Protein Chiplets
- Chicken Liver Path in Ghubs
- Base Mix for Chicken Croquettes
- Dry Mix Chicken Stew with Vegetables
- Chicken Chop Suey with Textured Soy Protein
- Chow Mein with Chicken Flavored Textured Vegetable Protein Dice
- Smoked Chicken
- Poultry Sausage
- Chicken Frankfurters

Meat and Meat Products, Meat Products Preservation, Ways to Preserve Meat, Meat and Poultry, Preservation of Meat and Poultry Products, Methods for Preserving Meat, Meat Processing, Meat Preservation Techniques, Meat Preservation Methods, Methods of Processing Meat, Preservation of Meat and Meat Products, Processed Meat and Meat Preservatives, Food Preservation, Meat Preservation, Meat Processing and Preserving of Meat Products, Meat Preservation and Storage, How to Preserve Meat, Ways of Preserving Food, Poultry Meat Preservation, Preservation Products, Preserving Meat, How to Start Meat Processing Business, Starting Your Meat Processing Business, Free Meat Business Plans, How to Start Meat Processing Business, Profitable Meat Processing Business Ideas, Planning Small Meat Business, Meat Processing Business Plan India, Meat Processing Business at Small Scale, Meat Business Ideas, Business Plan for Poultry Farm, Poultry Farming Business Plan, Poultry Business Plan Free Download, Small Scale Poultry Processing, Poultry Products in India, Poultry Products in India, How to Start Poultry Farming, Starting Poultry Farm for Beginners, Poultry Farm Business Plan Free Download, Poultry Farming in India, Preservation of Poultry Meat, Starting Egg Business on Your Small Farm, Starting Poultry Egg Farming Business Plan, Start Successful Egg Business, Chicken Egg Farming Process, Starting Commercial Farm, Profitable Poultry Farming Business, Luncheon Meats, Meat Loaves, and Meat Spreads, Pork or Pork Beef Luncheon Meat, Pork Product, Nonfat Dry Milk in Meat Loaves, Pickle and Pimiento Loaf, Baked Veal Loaf, Veal, Pork, and Liver Loaf Using Nonfat Dry Milk,

Meat and Cheese Loaf Using Nonfat Dry Milk, Macaroni, Meat, and Cheese Loaf Using Nonfat Dry Milk, Baked Pepper Loaf, Baked Dutch Loaf, Dutch Loaf Using Nonfat Dry Milk, Liver Loaf (Perishable), How to Prepare Gelatin, Jellied Imitation Chicken Loaf, Jellied Barbecued Beef Loaf, Barbecue Style Pork Loaf Using Nonfat Dry Milk, Canned Potted Meat (Buffet Spread), Canned Mock Chicken Spread, Mettwurst Sausage Spread, Canned Corned Beef Products, Corned Beef Hash Using Braised Meat, Meat Loaf With Textured Vegetable Protein, Frozen Beef Patty Grill With Textured Vegetable Protein, Beef and Gravy (Cold Pack), Pork and Beans in Tomato Sauce, Chili Con Carne With Beans, Frozen Meat, Meat Dishes, Sauces and Gravies, Frozen Creamed Chipped Beef, Prepare Meat Balls, Beef Gravy for Frozen Meat Pies, Frozen Egg Rolls, Making Stocks, Extract, and Mixes, Chicken Soup Stock, Condensed Beef and Noodle Soup, Green Turtle Soup, Mushroom Gravy Mix, Freezing Whole, Parts, Rolls, and Meat of Poultry, Meat and Poultry Product List, Poultry Products, Meat and Poultry Products Plant, Radiation Preservation, Cold Storage, Chilling, Freezing, Curing, Smoking, Canning, Chemical Composition, Thermostabilisation, Sauce Formulation, NPCS, Niir, Process technology books, Business consultancy, Business consultant, Project identification and selection, Preparation of Project Profiles, Startup, Business guidance, Business guidance to clients, Startup Project, Startup ideas, Project for startups, Startup project plan, Business start-up, Business Plan for a Startup Business, Great Opportunity for Startup, Small Start-up Business Project, Best small and cottage scale industries, Startup India, Stand up India, Small Scale Industries, New small scale ideas for Egg Farming, Processing Meat Business Ideas you can start on your own,

Small scale Poultry Farming, Guide to Starting and Operating a Small Business, Business Ideas for Meat Products Preservation, How to start a Meat Products Preservation business, Starting a Poultry Farming, Start Your Own Processing Meat Business, Egg Farming Business Plan, Business plan for Poultry Farming, Small Scale Industries in India, Egg Farming Based Small Business Ideas in India, Small Scale Industry You Can Start on Your Own, Business plan for small scale industries, Set up Egg Farming, Profitable Small Scale Manufacturing, How to Start a Small Business in India, Free Manufacturing Business Plans, Small and Medium Scale Manufacturing, Profitable Small Business Industries Ideas, Business ideas for Startup

Niir Project Consultancy Services (NPCS) can provide Process Technology Book on Preservation of Meat and Poultry Products

(Chickens, Cured, Smoked Poultry Rolls, Freezing Stuffed Turkeys, Freezing Ducks, Frozen Chicken burgers, Frozen Turkey Burgers, Turkey Bologna, Chicken Sandwich Spread, Smoked Chicken, Poultry Sausage, Chicken Frankfurters, Frozen Chicken Curry)

See more

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Click here to go

<http://www.entrepreneurindia.co/project-identification>

Contact us

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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*

We at NPCS want to grow with you by providing solutions scale to suit your new operations and help you reduce risk and give a high return on application investments. We have successfully achieved top-notch quality standards with a high level of customer appreciation resulting in long lasting relation and large amount of referral work through technological breakthrough and innovative concepts. A large number of our Indian, Overseas and NRI Clients have appreciated our expertise for excellence which speaks volumes about our commitment and dedication to every client's success.



We bring deep, functional expertise, but are known for our holistic perspective: we capture value across boundaries and between the silos of any organization. We have proven a multiplier effect from optimizing the sum of the parts, not just the individual pieces. We actively encourage a culture of innovation, which facilitates the development of new technologies and ensures a high quality product.



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*

Sectors We Cover *Cont...*

- *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*

Sectors We Cover *Cont...*

- *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*

Sectors We Cover *Cont...*

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

Sectors We Cover *Cont...*

- *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.*

Sectors We Cover *Cont...*

- *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.*

Sectors We Cover *Cont...*

- *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*

Sectors We Cover *Cont...*

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

Contact us

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