Logo

106-E, Kamla Nagar, New Delhi-110007, India.
Tel: 91-11-23843955, 23845654, 23845886, +918800733955
Mobile: +91-9811043595
Email: npcs.ei@gmail.com, info@entrepreneurindia.co
Website: www.entrepreneurIndia.co

Fresh Meat Technology Handbook

Code: NI102	**Format:** paperback
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Description

The origin of meat processing is lost in antiquity but probably began when primitive humans first learned that salt is an effective preservative and that cooking prolongs the keeping quality of fresh meat. This book includes the processing of fresh meats, the different curing agents, method of curing, smoking and manufacturing of various meat products such as sausages, canned meat, cured and smoked meats etc. The book is very useful for entrepreneurs, technocrats and those who want to venture in to this field.

Note: This book is also known as 'The Complete Book on Meat Processing And Preservation with Packaging Technology', NI162.

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NIIR PROJECT CONSULTANCY SERVICES
106-E, Kamla Nagar, New Delhi-110007, India.
Tel: 91-11-23843955, 23845654, 23845886, +918800733955
Mobile: +91-9811043595
Email: npcs.ei@gmail.com, info@entrepreneurindia.co
Website: www.entrepreneurIndia.co