

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 Fra

Description:

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.

For more details download PDF file.

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