

Meat Processing and Preservation with Packaging (Meat Product, Tenderness,

Description:

Meat Processing and Preservation with Packaging (Meat Product, Tenderness, Flavour and Tenderness, Flavouring, Colour, Integral Texture, Preservation: Moisture Retention and Surface Protection, Antimicrobial Treatment, Ionizing Radiation, Packaging and Handling for Storage and Transportation, Cooking Methods)

Meat was originally processed to preserve it, but since the various procedures cause so many changes in texture and flavour it is also a means of adding variety to the diet. Processing also provides scope to mix the less desirable parts of the carcass with lean meat and in addition is a means of extending meat supplies by including other foodstuffs such as cereal in the product. 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 microorganisms (although some methods work by introducing bacteria, or fungi to the food), as well as retarding the oxidation of fats which cause rancidity. Today, meat is processed with salt, colour fixing ingredients, and seasonings in order to impart desired palatability traits to intact and comminuted meat products. Products intermediate to these categories are sectioned, or chunked and formed meats. There are various methods for the preservation of meat; curing, dry curing, smoking, canning, freezing dehydration, fat extraction (wet or steam rendering), etc. Meat curing agents include sodium chloride, nitrite, ascorbate or erythorbate and possibly sodium phosphate, sucrose, dextrose, or corn syrup and seasonings. The salt content of processed meats varies 1 to 12%, according to the type of product. Many intact and comminuted, cured meat products are smoked to impart a desirable smoked flavour and colour. The smoking process many also include a drying or cooking cycle, depending on the product. Canned meats may be processed to be commercially sterile or semi preserved. The objective of commercial sterilization is to destroy all harmful bacteria or bacteria that may cause spoilage of the product under normal unrefrigerated storage.

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Keywords: Methods for Preserving Meat, Methods of Processing and Preservation of Meat, Meat Preservation Techniques, Meat Preservation, Ways to Preserve Meat, Meat Preservation Methods, Preservation of Meat and Meat Products, Methods of Processing Meat, Preserving Meat, Curing and Smoking Meats For Preservation, How to Preserve Meat With Salt, Meat Products Preservation, How to Preserve Meats, Preservation of Meat, Processing and Preserving of Meat, Meat Preparation and Preservation, Meat Preservation and

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