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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

Preservation of Meat and Poultry Products (Preservation Techniques, Luncheon Meats, Meat Loaves, Meat Spreads, Canned Meat Products, Maintenance of Eggs, Soups, Gravies, Sauces, Sausage with Machinery, Equipment Details & Factory Layout) 2nd Edition

Code: NI158	Format: paperback
Indian Price: ₹1575	US Price: \$150
Pages: 504	ISBN: 978-81-7833-030-3
Publisher: None	

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.

Some of the major aspects of the book are principles of various preservation techniques, standards and quality control measures for meat, meat food products order, eating quality and sensory evaluation of meat, preservation of poultry meat, utilisation of poultry industry by products, mixed poultry by products meal, structure, composition and nutritive value of eggs, luncheon meats, meat loaves, and meat spreads, barbecue style pork loaf using non fat dry milk, canned corned beef products, salisbury steak with textured vegetable protein, general instruction to be observed for processing canned items under sterm or under the combination of stream and water pressure, spaghetti and meat balls in tomato sauce with cheese, etc.

Different preservation techniques are being developed to satisfy current demands of economic preservation and consumer satisfaction in nutritional and sensory aspects, convenience, absence of preservatives, low demand of energy and environmental safety. The present book contains various processes of meat and poultry preservation. All the entrepreneurs, technocrats, persons evolved in meat and poultry processing will be benefited from this book.

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13.1.2 Retort Procedure During Cooking and Chilling Operations

13.1.2.1 Exceptions to the Above Rules

13.2 Brown Gravy (Retort Type)

13.2.1 Procedure

13.3 Brown Gravy

13.3.1 Procedure

13.3.2 Suggested Process

13.3.3 Suggested Uses

13.4 Brown Gravy with Sliced Beef (Semi-cold Pack)

13.4.1 Prepare Beef Slices

13.4.2 Prepare Gravy

- 13.4.3 Suggested Process
- 13.5 Bee and Gravy (Cold Pack) (70% Beef, 30% Gravy)
 - 13.5.1 Procedure
 - 13.5.2 Suggested Process
- 13.6 Beef and Gravy (Cold Pack)
 - 13.6.1 Procedure
 - 13.6.2 Suggested Process
- 13.7 Sliced Beef in Gravy (for 100-Gallon Batch)
 - 13.7.1 Procedure
- 13.8 Swiss Steak in Gravy
 - 13.8.1 Prepare Meat
 - 13.8.2 Prepare Gravy
 - 13.8.3 Fill and Close
 - 13.8.4 Suggested Process
- 13.9 Beef Stew Canned with Pre-cooked Gravy or Cold Gravy
 - 13.9.1 Pre-Cooked Gravy Procedure
 - 13.9.1.1 Pack and Process
 - 13.9.2 Cold Gravy Procedure
 - 13.9.2.1 To Make Cold Gravy
 - 13.9.2.2 Mix and Process
 - 13.9.3 Suggested Process for Either Type of Gravy
- 13.10 Beef Stew with Dehydrated Potatoes
 - 13.10.1 Procedure
- 13.11 Southern-Style Brunswick Stew (Hot Pack)
 - 13.11.1 Procedure
 - 13.11.2 Suggested Process
- 13.12 Beef Stroganoff (Hot-Pack)
 - 13.12.1 Prepare Meat
 - 13.12.2 Prepare Gravy
 - 13.12.3 Pack
 - 13.12.4 Suggested Process
- 13.13 Georgia Hash (Hot Pack)
 - 13.13.1 Procedure
 - 13.13.2 Suggested Process
- 13.14 Georgia Hash (Cold Pack)
 - 13.14.1 Procedure
 - 13.14.2 Process
- 13.15 Hungarian-Style Beef and Vegetable Dinner (Cold Pack)

- 13.15.1 Procedure
- 13.15.2 Suggested Process
- 13.15.3 For Pork and Vegetable Dinner
- 13.16 Hungarian-Style Goulash (Hot Pack)
- 13.16.1 Prepare Meat
- 13.16.2 Prepare Gravy
- 13.16.3 Fill and Close
- 13.16.4 Suggested Process
- 13.17 Hungarian Beef Goulash (Cold Pack)
- 13.17.1 Procedure
- 13.17.2 Suggested Process
- 13.18 Pork and Rice Creole Dinner
- 13.18.1 Procedure
- 13.18.2 Suggested Process
- 13.19 Lima Beans with Ham (Hot Pack)
- 13.19.1 Prepare Hams
- 13.19.2 Prepare Lima Beans
- 13.19.3 Make Gravy
- 13.19.4 Fill and Close
- 13.19.5 Suggested Process
- 13.20 Creamed Chipped Beef
- 13.20.1 Process
- 13.21 Creamed Chipped Beef (Hot Pack)
- 13.21.1 Procedure
- 13.21.2 Suggested Process
- 13.22 Stuffed Green Peppers in Tomato Sauce
- 13.22.1 Prepare Filling
- 13.22.2 Prepare Sauce
- 13.22.3 Assemble, Fill Cans, and Close
- 13.22.4 Suggested Process
- 13.23 Chop Suey with Vegetable and Beef or Pork
- 13.23.1 Procedure
- 13.23.2 Suggested Process
- 13.24 Smoked Ham with Raisin Sauce
- 13.24.1 Procedure
- 13.24.2 Suggested Process
- 13.25 Canned Ham Saled Spread
- 13.25.1 To Prepare Meat
- 13.25.2 To Prepare Dressing
- 13.25.3 Combine, Fill, and Process

13.26 Meat Balls in Tomato Sauce (Institutional Pack in no. 10 Tins)

13.26.1 Prepare Meat Balls

13.26.2 Prepare Sauce

13.26.3 Fill, Close, and Process

13.26.4 Suggested Process

13.26.5 Chill

13.27 Meat Balls in Brown Gravy (Institutional Pack in no. 10 Tins)

13.27.1 Prepare Meat Balls

13.27.2 Prepare Gravy

13.27.3 Fill, Close, Process, and Chill

13.28 Meat Balls in Spaghetti Sauce

13.28.1 Prepare Meat Balls

13.28.2 Prepare Sauce

13.28.3 Fill, Close, Process

13.28.4 Suggested Process

13.29 Spaghetti and Meat Balls in Tomato Sauce with Cheese

13.29.1 Prepare Meat Balls

13.29.2 Prepare Sauce

13.29.3 Prepare Spaghetti

13.29.4 Assemble and Pack

13.29.5 Suggested Process

13.30 Spaghetti Meat Sauce (Hot Pack)

13.30.1 Procedure

13.30.2 Suggested Process

13.31 Cocktail Meat Balls (Dry Pack)

13.31.1 Prepare Mixture

13.31.2 Fry or Broil

13.31.2.1 To Fry

13.31.2.2 To Broil

13.31.3 Drain, Pack, and Fill

13.31.4 Suggested Process

13.31.5 Chill

13.32 Beef and Macaroni in Cheese Sauce (Hot Pack)

13.32.1 Prepare Meat

13.32.2 Prepare Cheese Sauce

13.32.3 Prepare Macaroni

13.32.4 Pack

13.32.5 Suggested Process

- 13.33 Beef and Noodle Dinner
 - 13.33.1 Prepare Meat
 - 13.33.2 Prepare Egg Noodles
 - 13.33.3 Prepare Gravy
 - 13.33.4 Pack
 - 13.33.5 Suggested Process
- 13.34 Pork and Beans in Tomato Sauce (Hot Pack)
 - 13.34.1 Prepare Pork and Beans
 - 13.34.2 Prepare Sauce
 - 13.34.3 Fill Cans
 - 13.34.4 Suggested Process
- 13.35 Ranch-Style Beans with Meat Balls
 - 13.35.1 Prepare Beans
 - 13.35.2 Prepare Meat Balls
 - 13.35.3 Prepare Sauce
 - 13.35.4 Pack and Process
 - 13.35.5 Suggested Process
- 13.36 Chili with Beans with Textured Soy Flour
 - 13.36.1 Procedure
- 13.37 Chili Con Carne with or without Beans
 - 13.37.1 Procedure
 - 13.37.1.1 Processing and Cooling
- 13.38 Plain Chili Con Carne (Hot Pack)
 - 13.38.1 Procedure
 - 13.38.2 Suggested Process
- 13.39 Chili Con Carne with Beans (Hot Pack)
 - 13.39.1 Procedure
 - 13.39.2 Suggested Process
- 13.40 Chili Con Carne with Beans (Cold Pack)
 - 13.40.1 Procedure
 - 13.40.2 Suggested Process
- 13.41 Chili Mak (Cold Pack)
 - 13.41.1 Procedure
 - 13.41.2 Suggested Process
- 13.42 Hot Dog Chili Sauce with Meat (Hot Pack)
 - 13.42.1 Procedure
 - 13.42.2 Suggested Process
- 13.43 Pizza Filler with Beef (Hot Pack)
 - 13.43.1 Procedure
 - 13.43.2 Suggested Process

- 13.44 Sloppy Joe with Textured Soy Flour
 - 13.44.1 Procedure
- 13.45 Sloppy Joe (Cold Pack)
 - 13.45.1 Procedure
 - 13.45.2 Suggested Process
- 13.46 Ground Beef in Barbecue Sauce (Hot Pack)
 - 13.46.1 Cook Meat
 - 13.46.2 Make Sauce
 - 13.46.3 Fill
 - 13.46.4 Suggested Process
- 13.47 Ground Beef in Barbecue Sauce (Semicold Pack)
 - 13.47.1 Procedure
 - 13.47.2 Suggested Process
- 13.48 Sliced Beef in Barbecue Sauce (Hot Pack)
 - 13.48.1 Prepare Meat
 - 13.48.2 Prepare Sauce
 - 13.48.3 Fill Cans
 - 13.48.4 Suggested Process
- 13.49 Sliced Pork in Barbecue Sauce
 - 13.49.1 To Prepare Meat
 - 13.49.2 To Prepare Sauce
 - 13.49.3 To Process
- 13.50 Barbecued Beef in Sauce (Hot Pack)
 - 13.50.1 Barbecue the Beef
 - 13.50.2 Prepare Sauce
 - 13.50.3 Fill Cans and Close
 - 13.50.4 Suggested Process
- 13.51 Barbecue Party Dip
 - 13.51.1 Procedure
 - 13.51.2 Suggested Process
- 13.52 Corn Meal Mush with Bacon
 - 13.52.1 Procedure
 - 13.52.2 Suggested Process
- 13.53 Philadelphia Scrapple
 - 13.53.1 Procedure
 - 13.53.2 Suggested Process
- 13.54 Mince Meat Pie Filling
 - 13.54.1 Procedure
 - 13.54.2 Fill and Process
- 13.55 Rum Flavouring for Mince Meat

13.56 Brandy Flavoring for Mince Meat
13.57 English-Style Pork Kidneys in Lemon Sauce

13.57.1 Procedure

13.57.2 Suggested Process

13.58 Canned Rabbit Meat

13.58.1 To Can the Meat

13.58.2 To Can Pieces

13.58.3 Process

13.59 Canned Frog Legs

13.60 Canned Ham and Eggs

13.60.1 Procedure

13.60.2 Suggested Process

13.61 Canned Brains with Gravy

13.61.1 Procedure

13.62 Canned Beef Tripe

13.62.1 Selection of Tripe

13.62.2 Treatment Prior to Canning

13.62.3 Fill Cans

13.62.4 Suggested Process

14. STANDARDS AND QUALITY CONTROL MEASURES FOR MEAT
AND MEAT PRODUCTS

14.1 Total Viable Counts

14.2 Coliforms

14.3 Enterococci

14.4 Other Indicators

14.5 Standards in Meat Industry

14.6 Hazard Analysis Critical Control Point (HACCP) System

14.7 ISO-9000 Standards

15. PLANT LAYOUT DESCRIPTION-MEAT PROCESSING

15.1 Reception Area

15.2 Slaughter Area

15.3 Primary Processing Area

15.4 Secondary Processing Area

15.5 Further Processing Area

15.6 Packaging Area

15.7 Cold Storage

15.8 Dispatch and Loading Area

15.9 By-Product Processing Area

15.10 Waste Treatment Area

15.11 Quality Control and Laboratory

15.12 Ancillary Areas

16. SOUPS, GRAVIES, AND SAUCES (INCLUDING MIXES)

16.1 Making Stocks, Extract, and Mixes

16.2 Beef Soup Stock

16.2.1 Beef Stock with Vegetables Added

16.3 Chicken Soup Stock

16.4 Beef Extract

16.5 Manufacture of Dry Soups and Gravy Mixes

16.5.1 General Tips

16.5.2 Small-Scale Production

16.5.3 Large-Scale Production

16.6 Soups

16.7 Canned Beef Consomme

16.7.1 Procedure

16.7.2 Fill

16.7.3 Suggested Process

16.8 Canned Jellyed Beef Consomme

16.8.1 Suggested Process

16.9 Spanish Bean Soup (Single Strength)

16.9.1 Procedure

16.9.2 Suggested Process

16.10 Frozen Gazpacho

16.10.1 Procedure

16.11 Canned Chicken Broth

16.11.1 Procedure

16.11.2 Suggested Process

16.12 Chicken-Flavoured Soup with Textured Vegetable Protein

16.12.1 Procedure

16.13 Canned Chicken Gumbo Soup

16.13.1 Procedure

16.13.2 Suggested Process

16.14 Condensed Beef Bouillon or Broth

16.14.1 Procedure

16.14.2 Suggested Process

16.15 Condensed Beef Bouillon or Broth with Rice

16.15.1 Suggested Process

16.16 Canned Condensed Chicken Broth

16.16.1 Procedure

16.16.2 Suggested Process

- 16.17 Canned Condensed Chicken and Noodle Soup
 - 16.17.1 Suggested Process
- 16.18 Canned Condensed Chicken Broth with Rice
 - 16.18.1 Suggested Process
- 16.19 Condensed Beef and Noodle Soup
 - 16.19.1 Prepare Beef and Noodles
 - 16.19.2 Prepare Base
 - 16.19.3 Fill
 - 16.19.4 Suggested Process
- 16.20 Canned Condensed Beef Soup with Vegetables and Barley
 - 16.20.1 Prepare Base
- 16.21 Prepare Vegetables and Meat
 - 16.21.1 Fill
 - 16.21.2 Suggested Process
- 16.22 Condensed Cream of Chicken Soup
 - 16.22.1 Procedure
 - 16.22.2 Suggested Process
- 16.23 Canned Condensed Cream of Chicken Soup
 - 16.23.1 Procedure
 - 16.23.2 Suggested Process
- 16.24 Canned Condensed Chicken Vegetable Soup
 - 16.24.1 Prepare Meat and Vegetables
 - 16.24.2 Prepare Soup
 - 16.24.3 Fill
 - 16.24.4 Suggested Process
- 16.25 Condensed Old-Fashioned Vegetable Soup
 - 16.25.1 Prepare Vegetable-Macaroni Mixture
 - 16.25.2 Prepare Soup Base
 - 16.25.3 Fill
 - 16.25.4 Suggested Process
- 16.26 Canned Condensed Pea Soup
 - 16.26.1 Procedure
 - 16.26.2 Suggested Process
- 16.27 Canned Condensed Lentil Soup
 - 16.27.1 Suggested Process
- 16.28 Canned Condensed Cream of Celery Soup
 - 16.28.1 Procedure
 - 16.28.2 Suggested Process
- 16.29 Canned Condensed Cream of Asparagus Soup

- 16.29.1 Suggested Process
- 16.30 Canned Condensed Cream of Spinach Soup
 - 16.30.1 Procedure
 - 16.30.2 Suggested Process
- 16.31 Canned Condensed Onion Soup
 - 16.31.1 Procedure
 - 16.31.2 Suggested Process
- 16.32 Canned Condensed Mulligatawny Soup
 - 16.32.1 Procedure
 - 16.32.2 Suggested Process
- 16.33 Canned Condensed Oxtail Soup
 - 16.33.1 Procedure
 - 16.33.2 Suggested Process
- 16.34 Canned Condensed Mock Turtle Soup
 - 16.34.1 Procedure
 - 16.34.2 Suggested Process
- 16.35 Green Turtle Soup
 - 16.35.1 Procedure
 - 16.35.2 Suggested Process
- 16.36 Snapping Turtle Soup
 - 16.36.1 Procedure
 - 16.36.2 Suggested Process
- 16.37 Beef-Flavour Soup and Gravy Base Mix
 - 16.37.1 Procedure
 - 16.37.2 To Use
- 16.38 Beef-Type Broth Mix (Low Sodium)
 - 16.38.1 Procedure
 - 16.38.2 To Use
- 16.39 Beef Broth Base Mix (Paste from)
 - 16.39.1 Procedure
 - 16.39.2 Recommended Use
- 16.40 Beef Soup Mix
 - 16.40.1 Procedure
 - 16.40.2 To Reconstitute
- 16.41 Jellied Beef Consomme Base Mix
 - 16.41.1 Procedure
 - 16.41.2 Recommended Use
- 16.42 Beef Noodle Soup Base Mix
 - 16.42.1 Procedure
 - 16.42.2 To Use

- 16.43 Beef Noodle Soup Mix
 - 16.43.1 Procedure
 - 16.43.2 To Use
- 16.44 Chicken-Type Broth Mix (Low Sodium)
 - 16.44.1 Procedure
 - 16.44.2 To Use
- 16.45 Clear Chicken Soup Base Mix
 - 16.45.1 Procedure
 - 16.45.2 Recommended Use
- 16.46 Jellied Chicken Soup Base Mix
 - 16.46.1 Recommended Use
- 16.47 Soup Dehydrated, Chicken (Type II with Noodles)
- 16.48 Chicken Noodle Soup Mix
 - 16.48.1 Procedure
 - 16.48.2 To Rehydrate
- 16.49 Cream of Chicken Soup Base Mix
 - 16.49.1 Procedure
 - 16.49.2 To Use
- 16.50 Cream of Chicken Soup Mix
 - 16.50.1 Procedure
 - 16.50.2 To Rehydrate
- 16.51 Chicken Noodle Soup Mix (Dry Style)
 - 16.51.1 Procedure
 - 16.51.2 To Rehydrate
- 16.52 Chicken Noodle Soup Mix (Paste Style)
 - 16.52.1 Procedure
 - 16.52.2 To Rehydrate
- 16.53 Chicken-Flavoured Soup Base Mix
 - 16.53.1 Procedure
- 16.54 Cream of Mushroom Soup Mix
 - 16.54.1 Procedure
 - 16.54.2 To Use
- 16.55 Instant Onion Soup Mix
 - 16.55.1 Procedure
 - 16.55.2 To Use
- 16.56 Oxtail Soup Mix
 - 16.56.1 Procedure
 - 16.56.2 To Reconstitute
- 16.57 Mulligatawny Soup Mix
 - 16.57.1 Procedure

- 16.57.2 To Reconstitute
- 16.58 Mock Turtle Soup Mix
 - 16.58.1 Procedure
 - 16.58.2 To Reconstitute
- 16.59 Beet Soup Mix (Borscht)
 - 16.59.1 Procedure
 - 16.59.2 Recommended Use
- 16.60 Gravy for Frozen Pot Pies
 - 16.60.1 Chicken Pies
 - 16.60.2 For Turkey Pies
 - 16.60.3 For Tuna Pies
- 16.61 Frozen Extender for Roast Chicken or Turkey Gravy
 - 16.61.1 Procedure
 - 16.61.2 To Use
- 16.62 Frozen Giblet Gravy
 - 16.62.1 Prepare Giblets
 - 16.62.2 Prepare Gravy
 - 16.62.3 To Use
- 16.63 Dry Mix Soup and Gravy Base Beef
- 16.64 Au Jus Gravy Mix
 - 16.64.1 Procedure
 - 16.64.2 To Use
- 16.65 Gravy Mix for Keep Pot Roast
 - 16.65.1 Procedure
 - 16.65.2 To Use
- 16.66 Brown Gravy Mix
 - 16.66.1 Procedure
 - 16.66.2 To Use
- 16.67 Brown Gravy Mix (Dry)
 - 16.67.1 Procedure
 - 16.67.2 To Use
- 16.68 Chicken Gravy Mix (Dry)
 - 16.68.1 Procedure
 - 16.68.2 To Use
- 16.69 Chicken-Flavoured Gravy Mix (Cook-up Type)
 - 16.69.1 Procedure
 - 16.69.2 To Prepare Gravy
- 16.70 Chicken-Flavored Gravy Mix
 - 16.70.1 Procedure
 - 16.70.2 To Use

- 16.71 Turkey-Flavored Instant Gravy Mix
 - 16.71.1 Procedure
 - 16.71.2 To Use
- 16.72 Mushroom Gravy Mix
 - 16.72.1 Procedure
 - 16.72.2 To Use
- 16.73 Ham-Style Gravy Mix
 - 16.73.1 Procedure
 - 16.73.2 To Use
- 16.74 Sauces
- 16.75 Bordelaise Sauce for Freezing
 - 16.75.1 Procedure
- 16.76 Bottled Meat Sauce
 - 16.76.1 Procedure
- 16.77 Frozen Sauce a La Barbara with Ham-Like Textured Vegetable Protein Dice
 - 16.77.1 Procedure
- 16.78 Marinara Sauce Base Mix
 - 16.78.1 Procedure
 - 16.78.2 To Use
- 16.79 Barbecue Sauce
 - 16.79.1 Procedure
- 16.80 Barbecue Sauce Mix
 - 16.80.1 Procedure
- 16.81 Barbecue Sauce Mix
 - 16.81.1 Procedure
 - 16.81.2 To Use
- 16.82 Oil Spice for Barbecue Sauce
- 16.83 Ground Beef in Barbecue Sauce (Hot Pack)
 - 16.83.1 Cook Meat
 - 16.83.2 Make Sauce
 - 16.83.3 Fill
 - 16.83.4 Suggested Process
- 16.84 Ground Beef in Barbecue Sauce (Semicold Pack)
 - 16.84.1 Procedure
 - 16.84.2 Suggested Process
- 16.85 Barbecue Sauce Prepared with Peanut Flour
 - 16.85.1 Procedure
- 16.86 Barbecue Sauce
 - 16.86.1 Processing Pointers
- 16.87 Canned Sweet Barbecue Sauce (Can be Used with

Relish and/or Chutney)

16.87.1 Procedure

16.88 Canned Barbecue Sauce

16.88.1 Procedure

17. MEAT AND POULTRY PRODUCTS PACKAGING

17.1 Importance of Meat Packaging

17.2 Packaging of Fresh Meat

17.2.1 Packaging Requirements

17.2.2 Packaging Materials and Techniques

17.3 Packaging of Frozen Meat

17.3.1 Packaging Requirements

17.3.2 Packaging Materials

17.4 Packaging of Cured Meat

17.4.1 Packaging Requirements

17.4.2 Packaging Materials

17.5 Packaging of Thermo-Processed / Cooked Meat

17.6 Packaging of Dehydrated Meat

17.7 Packaging of Meat Products

17.7.1 Packaging Materials

17.8 Packaging of Poultry

17.8.1 Packaging Materials

17.9 Modern Trends in Meat and Poultry Packaging

17.9.1 Retortable Flexible Pouch

17.9.2 Roast-in-Bags

17.9.3 Microwave Packages

17.9.4 Cryovac Packages

18. COLD CHAIN MANAGEMENT IN MEAT STORAGE, DISTRIBUTION AND RETAIL

18.1 Meat Spoilage

18.2 Meat Supply Cold Chain Management

18.2.1 Cold Chain in Slaughterhouse

18.2.1.1 Air Chilling

18.2.1.2 Immersion Chilling

18.2.1.3 Spray Chilling

18.2.1.4 Vacuum Chilling

18.2.2 Cold Chain in Meat Distribution

18.2.3 Cold Chain in Meat Retail

18.3 Available Options in Meat Supply Cold Chain Management

18.3.1 Chilled and Frozen Storage Combinations

18.3.2 Superchilling

18.3.3 Ionizing Radiation

18.3.4 Biopreservation

18.3.5 High Hydrostatic Pressure (HHP)

18.3.6 Active Packaging

18.3.6.1 Antimicrobial Active Packaging

18.3.6.2 Antioxidant Active Packaging

18.6.6.3 Carbon-Dioxide Emitting/Generating Packaging

18.3.7 Wireless Sensors

19. BIS STANDARDS

20. ISO STANDARDS

21. FACTORY LAYOUT AND PROCESS FLOW CHART & DIAGRAM

22. PHOTOGRAPHS OF PLANT AND MACHINERY WITH SUPPLIERS CONTACT DETAILS

- Meat Dicer
- Meat Mixer and Grinder
- Brine Injector-Tenderiser
- Frozen Meat Block Cutter
- Table Band Saw
- Meat Ball Forming Machine
- Blast Chiller Refrigerator
- Vacuum Meat Tumbler
- Meat Mincer
- Vacuum Meat Bowl Cutter for Sausage or Can Food
- Meat Tenderizer
- Vacuum Filler
- Sausage Peeler
- Meat Mixer
- Sausage Cooking Vat
- Double Chamber Vacuum Packaging Machine
- Semi-Automatic Tray Sealer
- Smoke Chamber
- Sausage Clipping Machine
- Automatic Thermoforming Packing Machine
- Sausage Stuffer / Filler
- Automatic Digital Meat Flattening Machine
- Air Chiller
- Can Seamer

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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