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The Complete Technology Book on Meat, Poultry and Fish Processing (2nd Revised Edition)

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Description

India is endowed with the largest livestock population in the world. Livestock and poultry in Indian tropical and sub tropics play a critical role in agriculture economy by providing milk, meat, eggs etc and provide flexible reserves during period of economic stress and buffer against crop failure. Mutton and Chicken is an important livestock product which in its widest sense includes all those parts of the animals that are used as the food by the man. So, with increase in population there is also an increasing consumer demand for food products that are low in fat, salt and cholesterol at local, national and international levels. Food manufacturers need to be able to produce meat, poultry and fish products which are considered to be healthy and that can meet the consumer demands. Meat industry, although is a very developing stage in India, is the top food industry in the world. Processed meat products are poised for continuous growth in the country. Poultry is one of the fastest growing segments of the agricultural sector.

The main aim of this book is to provide complete guide on meat, fish and poultry processing. Owing to the wide variety of products and type of processes and treatments (curing, dry curing, fermentation, cooking smoking etc), this products need particular analytical methodologies for proper consumption. It examines the nutritional principles behind the drive for reductions in fat, salt and cholesterol in our diet, and illustrates formulations and procedures utilized to produce such products. The reader would get to explore brief discussion regarding the Indian meat industry followed by the next chapter which includes structure, composition and nutritive value of meat tissues, postmortem changes and some meat quality parameters are also added in the

preceding chapters. It also discuss about meat cutting and packaging, processing of meat and meat products, microbial and other deteriorative changes in meat and their identification, chemical composition and nutritive value of poultry meat, pre slaughter handling, transport and dressing of poultry, fish products, freezing fish fillets, miscellaneous fish dishes, spreads, salads, loaves fish spreads for appetizers, sandwiches, shellfish and miscellaneous marine products, meat removal and pre freezing treatment, packing and freezing, classes and sizes of fresh and frozen oysters, freezing whole raw lobsters etc. The book contains manufacturing processes of various meat, chicken and fish products in much illustrative manner. Special content on machinery equipment photographs along with supplier details has also been included.

It is anticipated that, it turns out to be a resourceful book for entrepreneurs, technocrats, food technologists and others linked with this industry; as this would be an invaluable reference source for meat, poultry and fish processors, and food industry personnel involved in the development and marketing of new products.

Content

1. INDIAN MEAT INDUSTRY

Livestock Resource

Meat Production

World Scene

Processed Meat Industry

2. STRUCTURE, COMPOSITION AND NUTRITIVE VALUE OF MEAT TISSUES

Structure of Muscle Tissue

Skeletal Muscle and Associated Connective Tissue

Smooth Muscles

Cardiac Muscles

Composition of Muscle Tissue

Water

Protein

Lipids

Carbohydrates

Minerals

Vitamins

Nutritive Value of Meat Tissues

3. POSTMORTEM CHANGES

Loss of Homeostasis

Postmortem Glycolysis and pH Decline

Rigor Mortis

Loss of Protection from Invading Microorganisms

Degradation due to Proteolytic Enzymes

Loss of Structural Integrity

4. SOME MEAT QUALITY PARAMETERS

Meat Colour

Water Holding Capacity

Marbling

Quantity of Connective Tissue

Firmness

Meat Storage Conditions

Cold Shortening

Thaw Rigor

Antemortem Factors Affecting Meat Quality

5. MEAT CUTTING AND PACKAGING

Wholesale Cuts of Lamb Carcass

Wholesale Cuts of Buffalo or Beef Carcass

Grading

Packaging

Overwraps

Tray with Overwrap

Shrink Film Overwrap

Vacuum Packaging

Modified Atmosphere Packaging

6. PROCESSING OF MEAT AND MEAT PRODUCTS

Basic Processing Procedures

Cured and Smoked Meats

Hams

Commercial Processing of Ham

Cooked Ham

Country Ham

Prosciutto

Bacon

Commercial Processing of Bacon

Sausages

Classification

Processing Steps

Formulations of Some Sausages with Special Features

Intermediate Moisture and Shelf Stable Meat Products

Humectants

Basic Processing Techniques

Stability of Intermediate Moisture Meats

Hurdle Concept

Restructured Meat Products

Other Popular Meat Products

7. MICROBIAL AND OTHER DETERIORATIVE CHANGES

IN MEAT AND THEIR IDENTIFICATION

Sources of Microbial Contamination of Meat

Growth of Microorganisms in Meat

Deteriorative Changes in Meat

Identification of Meat Spoilage

8. FRAUDULENT SUBSTITUTION OF MEAT AND

ITS RECOGNITION

Recognition of Fraudulent Substitution or Adulteration

Physical Methods

Anatomical Methods

Dentition

Bone Percentage of Carcass

Ribs on the Thorax

Characteristics of Long Bones

Histological Methods

Chemical Methods

Composition of Body Fats

Immunological/Serological Methods

Electrophoretic Methods

Isoelectric Focusing

Enzyme-Linked Immuno Sorbent Assay (ELISA)

9. CHEMICAL COMPOSITION AND NUTRITIVE

VALUE OF POULTRY MEAT

Chemical Composition

Moisture

Protein

Fat

Carbohydrate

Vitamins

Minerals

Nutritive Value

10. PRE-SLAUGHTER HANDLING, TRANSPORT

AND DRESSING OF POULTRY

Pre-slaughter Care and Handling

Transport

Dressing of Poultry

Slaughtering

Scalding

Defeathering

Singeing

Washing

Removal of Feet and Oil Gland

Evisceration

Chilling and Draining

Washing

Grading

Packaging

Storage

11. ANTEMORTEM AND POSTMORTEM EXAMINATION OF POULTRY

Antemortem Inspection of Poultry

Postmortem Inspection

12. PROCESSING OF SOME CONVENIENCE POULTRY PRODUCTS

Tandoori Chicken

Chicken Barbecue

Chicken Seekh and Shami Kababs

Chicken Kofta

Poultry Pickle

Chicken Samosa

Chicken Sausage

Chicken Patties

Chicken Tikka

13. ROLE OF MEAT AND POULTRY PRODUCTS IN HUMAN NUTRITION

14. CURED MEATS

General Recommendations

Thawing Frozen Cuts

Sanitation is Important

Curing Cellar Temperature

Curing Methods for Large Meat Cuts

Artery Pumping

Injecto Curing
Sweet Pickle Cure
Dry Cure
Curing Pickle Ingredients and Government Regulations
Permitted Moisture Content
Phosphates
Ascorbates
Flavourings
Preparing Pickles for Curing
Pumping Pickles
Using Sodium Erythorbate (or Sodium Ascorbate)
Without Phosphate and Sodium Erythorbate
When Phosphates are Used
Government Regulations Concerning Destruction of Trichinae
Boneless Pork Loins and Loin Ends
Coppa
Freezing to Destroy Trichinae
Management Assistance in Safeguarding Processed Meats
Hams and Picnics
Curing Whole Smoked Hams
Arterial Pumping of Pickle
Pumping Scales
Pumping
Fast Cure
Full Cure
Procedure for Smoking
Marketed as Uncooked Hams
Ready to Eat Fully Cooked Hams
Artery-Pumped Smoked Picnics (Shoulders)
Ready-to-Eat Fully Cooked Picnics
Boneless Oval Shaped and Elongated Ready-to-Eat
Smoked Hams in Fibrous Casings
Processing Procedure
Boneless of Bone-in-Pear-Shaped Ready-to-Eat Smoked
Hams Processed in Stockinette
Processing Procedure
Export Hams and Picnics
Processing Procedure
Boiled Hams
Processing Procedure

Canned Hams (Pear-Shaped and Pullman)

Processing Procedure

Washing and Boning

Smoke is Optional

Filling and Pressing

Cooking

Cooling

Keep Under Refrigeration

Prosciutti (Italian-Style Hams)

Processing Procedure

Pork Butts and Loins

Capocollo (Italian-Style Cured Butts) (Also Capicola, Capicola)

Dry Cure Procedure

Fully Cooked Ready-to-Eat Capocollo

Curing

After-Cure Treatment

Smoking

Final Treatment

Twins Wrapping

Smoked Boneless Butts

Processing Procedure

Dewey Hams (Loins)

Processing Procedure

Canadian-Style Bacon

Curing

Stuffing (Encasing)

Smoking

After-Smoke Treatment

Bacon (Bellies)

Continuous Process with Overnight Cure

Box Dry-Cured Bacon

Processing Procedure

Dry Penetronic-Cured Bacon

The Penetronic Machine

Processing Procedure

Injecto-Cured Bacon

Injecto Process

Cured Beef Products

Beef Bacon

Dried Beef for Slicing

Dried Beef for Slicing (Fast Method)

Processing Procedure

Kosher-Style Corned Beef Brisket

Curing Pickle

Curing

Packaging

Cooked Corned Beef Rounds

Curing Pickle

Curing

Boning

Aging and Flavour Development

Molding and Cooking

Chilling and Stuffing

Peppered Beef Rounds

Boning

Aging

Smoking and Cooking

Packaging

Pastrami

Curing Pickle

Curing

Rubbing

Smoking and Cooking

Chill and Package

Cured and Smoked Beef Tongues

Artery Pumping and Curing

Cover Pickle Curing

Smoking

Cured and Cooked Beef Tongues Canned in Tin or

Glass Containers

After-Cure Treatment

Packaging

Processing

For Tin Containers

For Glass Containers

15. SAUSAGES

Fresh Sausages

Low Temperatures are Important

Practice Strict Sanitation

Destruction of Trichinae

Avoid Smeary Texture
Use of Spices
Shelf-Life
Casings and Stuffing
Processing Procedure
Hot Whole Hog Sausage
Processing Procedure
Procedure
Seasoning Formulas
Meat Selection
Grinding and Mixing
Italian-Style Sausage
Processing Procedure
Fresh Chorizos
Bockwurst (White Sausage)
Bockwurst using Nonfat Dry Milk
Dry and Semidry Sausages
Government Regulations
Selection of Meats
Cleanliness of Kitchen and Equipment
The Sausage Making Procedure
Dry Salami
Processing Procedure
Genoa Salami
Processing Procedure
Salami De Milano
Salami D  TM Arles
Processing Procedure
Dried Farm Sausage
Processing Procedure
Pepperoni Sticks
Processing Procedure
Dried Chorizos
Processing Procedure
Tiroler Landjager Sausage
Processing Procedure
Mortadella (Dry Process)
Mortadella-Style Sausage using Nonfat Dry Milk
Krakauer Dry Sausage
Cervelat Summer Sausage

Cervelat Sausage using Nonfat Dry Milk
Thuringer-Style Sausage using Nonfat Dry Milk
Semidry Sausages using Lactic Acid Starter Culture
Suggestions for Producing a Semidry Sausage with Lactacel
Lactic Acid Starter Culture
Meat Formulation
Spice Formulation
Grinding and Mixing
Addition of Starter Culture
Stuffing
Smoking Schedule
Cervelat Summer Sausage with Lactic Acid Starter Fermentation
Smoking Procedure for Both Methods
Thuringer Summer Sausage with Lactic Acid Starter Fermentation
Thuringer Sausage using Lactic Acid Starter Culture
Meat Formulation
Spice Formulation
Hot Bar Sausage using Lactic Acid Starter Culture
Critical Factors Related to the Use of Starter Culture (Lactacel)
Cooked Smoked and Unsmoked Sausages (Frankfurters, Weiners, Bologna Types)
MID Regulations Concerning Added Materials in
Sausage Products
New FDA Ban on Premixed Commercial Seasoning Containing Sodium Nitrite
Outline of Rapid Processing Procedure for Skinless Frankfurters Through Conveyor
System
Bologna-Type Sausages: Jumbo, Long, and Ring
Chopping Operation using Grinder
and Conventional Chopper
Chopping Operation when High-Speed Chopper is used
Chopping Operation when Grinder, Conventional Chopper,
and an Emulsifier are used
Chopping Operation when High-Speed Chopper and
an Emulsifier are used
Chopping Operation using Grinder, Mixer, and an Emulsifier
Other Added Materials
Stuffing
Smoking and Cooking
Fast Process using Combination of Glucono Delta Lactone or Sodium Acid
Pyrophosphate and Sodium Erythorbate
Frankfurter Sausages (Wieners)

Chopping Operation using Grinder and Conventional Chopper
Chopping Operation when High Speed Chopper is used
Chopping Operation when Grinder, Conventional Chopper and Emulsifier are used
Chopping Operation when High Speed Chopper and Emulsifier are used
Chopping Operation using Grinder, Mixer, and Emulsifier
Added Materials
Stuff
Smoke and Cook
Fast Process using Combination of Glucono Delta Lactone with or without Sodium Acid Pyro-phosphate and Sodium Erythorbate
Oil Spice for Smoked Meat Flavor
Ring Bologna using Nonfat Dry Milk
Large Bologna using Nonfat Dry Milk
Bologna Formulas using Soy Protein
High Grade Frankfurter using Nonfat Dry Milk
Processing Data
Frankfurter using Soy Protein Concentrate
Hot Dogs Extended with Textured Vegetable Protein
Skinless Frankfurters using Nonfat Dry Milk
Skinless Cheesefurters using Nonfat Dry Milk
Cooked Salami (Salami Cotto)
Cooked Salami Cotto (Perishable) Finest Quality Cooked
Salami in 3- or 6-LB Cans
Salami Cotto using Nonfat Dry Milk
Kosher and Kosher-Style Salami
Minced Ham
All Meat Smoked Sausage
Smoked Link Sausage with 3½ % Cereal and Nonfat Dry Milk Added
“Smokies” Pork Sausage
New England Style Smoked Sausages
Smoked Italian-Style Hot or Mild Sausage
All Meat Polish Sausage
Polish Sausage in Vinegar Pickle
Polish Sausage Containing 3½ % Cereal and Nonfat Dry Milk
Polish Style Sausage with Textured Soy Protein
Polish-Style Sausage using Nonfat Dry Milk
Blood Sausage
Cure Pork Tongues
Cure Beef Blood

Cure Beef Shank Meat
Cure Pork Snouts
Cure Pork Jowls or Backfat
Precook Meats
Grind, Chop, and Mix
Stuff and Tie
Cook
Chill
Smoke Bung-Encased Sausages
Keep Product Refrigerated
Liver Sausage Smoked or Unsmoked
Keep Product Refrigerated
Braunschweiger Liver Sausage
Braubnshweiger-Style Liver Sausage with Soy Protein
Braunschweiger with Isolated Soy Protein
Braunschewiger-Style Liver Sausage using Nonfat Dry Milk
Kosher-Style Liver Sausage
Farmer-Style Liver Sausage
Bohemian Liver Sausage
Homemade German-Style Liver Sausage (Housmacher Leberwurst)
Hungarian-Style Rice Liver Sausage
Ring Liver Pudding
Cooked Krakauer Sausage
Berliner Sausage using Nonfat Dry Milk
Knockwurst
Thuringer Knockwurst
Knoblauch Sausage using Nonfat Dry Milk
Acme Sausage using Nonfat Dry Milk
Miscellaneous Sausages
Heat-and-Serve Pork Sausage
Best Quality Canned Pork Sausage
Canned Bulk Breakfast Sausage with 3½ % Cereal Added
Sausage Canned in Vegetable Oil (Good Quality)
Suggested Process
Final Chill
Canned Chorizos in Lard
Canned Vienna Sausages
Canned Imitation Vienna Sausage
Canned Vienna Sausages with Beans and Tomato Sauce
Prepare Vienna Sausages

Prepare Beans

Prepare Sauce

Fill Cans

Suggested Process

Vienna Sausages Packed in Barbecue Sauce

Canning Procedure

Suggested Process

Cocktail Frankfurters in Glass Jars

Retort

Suggested Process

16. FISH PRODUCTS

Separating Fish Flesh from Bones and Skin Mechanically

Yield of Flesh and Waste from some Pacific Ocean Fish Passed through a Laboratory-

Model Flesh Separator

Reducing Drip Loss in Fish Fillets

Treatment for Freezing

Results of Tests on Fresh Fish

Manufacturing Fish Flour (Fish Protein Concentrate)

Salted and Pickled Fish

Salting Fish

Salting of Cod, Lusk, Haddock, Hake, and Pollock

Cleaning

Salting

Drying

Skinning and Boning

Salting Mackerel

Salting Salmon

Salting Mullet

Dry-Salting

Brine-Salting

Bismark Herring and Variations

Cut Spiced Herring

Pickled Herring for Rollmops, Cut Spiced, or Bismark Herring

Herring in Wine Sauce

“Scotch-Cured” Herring

Rollmops

Herring in Sour Cream Sauce

Matjeshering

Gaffelbiter

Gabelebissen

German Delicatessen Anchovies
Scandinavian Anchovies
Russian Sardines
Potted Herring
Fish Pickled in Wine
Pickled Haddock Fillets
Pickled Salmon
Pickled and Spiced Mackerel Fillets
Pickled Eels
Canning Frozen-at-Sea Tuna
Canning Fresh Tuna
Canning Salmon
Canning Mackerel
Canning Sardines in Oil
Canning California Sardines
Canning Herring
Canning Shad
Canned Salmon Caviar Canape Spread Base
Canned Fish Chowder
Make a Fish Broth First
Fill Cans
Suggested Process
Canned Norwegian-Style Fish Balls (Fiskeboller)
Suggested Process
Canned Salmon or Tuna Loaf in 12-oz or 3-or 6-Lb Oblong Cans
Canned Fish Cakes
Frozen Fish
Freezing Minced-Fish Blocks
Preparation of Minced Fish Flesh
Preparation of the Frozen Blocks
Freezing Ready-to-Heat-and-Eat Fish Sticks
Forming Fillet Blocks
Freezing Fillet Blocks
Cutting the Fish Sticks
Coating the Sticks
Frozen Foods Dipping Batter Mix
Frozen Foods Breading Mix
Cooking the Sticks
Cooling and Packaging the Cooked Sticks
Freezing

Freezing Fish Fillets
Fillets or Pieces of Breaded Fish
Freezing Halibut and Salmon Steaks
Steaking the Frozen Whole Fish
Freezing
Frozen Heat-and-Eat Fried Fish
Frozen Fish Chowder
Frozen Fish Stew
Frozen Tu-Noodle
Frozen Swordfish au Gratin
Smoked Fish
Smoking Salmon
Hard-Smoked Salmon
Barbecued Sablefish (Kippered Black Cod)
Canned Smoked Salmon Spread
Suggested Process
Processing Kippered Salmon
Processing Kippered Herring
Canning Kippered Herring
Smoking Herring
â€œBloatersâ€
Smoking Halibut
Smoking Haddock (Finnan Haddie)
Finnan Haddie (Scotch Method)
Smoking Alewives or River Herring
Smoking Mackerel
Smoking Sturgeon
Smoking Eels
Smoking Carp
Miscellaneous Fish Dishes, Spreads, Salads, Loaves
Fish Spreads for Appetizers, Sandwiches
Fish Loaf
Fried Fish Cakes
Marinating Fried Small Fish
Fish Sausage
Salmon Salad
Alternatives
Tuna Salad
Tuna Salad with Textured Vegetable Protein
Smoked Herring Salad

German-Style Herring Salad

Italian-Style Herring Salad

Alaska-Style Herring Salad

Tuna Souffle

Salmon Loaf

Tuna Noodle Casserole

Lutefisk

Standard Cooking Procedure

17. SHELLFISH AND MISCELLANEOUS MARINE PRODUCTS

Shrimp

Freezing Shrimp

Preparation of Raw Shrimp

Blast Freezing Shrimp

Freezing Glazed Shrimp

Freezing Cooked Shrimp

Canning Shrimp

Suggested Process

Frozen Shrimp in Creole Sauce

Frozen Shrimp Bisque

Frozen Shrimp Creole

Frozen Curried Shrimp

Frozen Shrimp Patties with Textured Vegetable Protein

Flavour Base for Rice Pilaf with Freeze-Dried Shrimp

Smoked Shrimp

Pickled Spiced Shrimp

Clams

Preparing Clams for Freezing

Soft Clams

Hard Clams (Quahog)

Surf Clams

Freezing

Canning Razor Clams

Canning Clam Extract

Canning Clam Nectar

Maryland Fried Clams

Canned Clam Chowders

For Manhattan Chowder

For New England Chowder

Batch Process

Canned Clam Stew (Hot Pack)

Frozen New England Clam Chowder
Made from Fresh Clams
Made from Canned Clams
Packaging
Canned Manhattan Clam Chowder
For Condensed Canned Chowder
Frozen Manhattan Clam Chowder (Batch Process)
Frozen Clam Patties
Crabs
Canning Pacific Crab Meat
Freezing Blue Crab Meat
Cooking
Meat Removal
Freezing Soft-Shell Crabs
Freezing King Crab Meat
Freezing King Crab Legs in the Shell
Freezing Dungeness Crab in the Shell
Freezing Dungeness Crab Meat
Cooking
Meat Removal and Prefreezing Treatment
Packing and Freezing
Frozen Crab Cakes
Frozen Deviled Crabs
Packaging
Frozen Crab Cakes
Frozen Deviled Crab Pastries
Frozen Crab Imperial
Prepare White Sauce
Prepare Crab
Package and Freeze
Chesapeake Bay Crab Imperial
Frozen Crab Cocktail Balls
Frozen Crab Patties
Frozen Crabburgers
Oysters
Freezing Oysters
Classes and Sizes of Fresh and Frozen Oysters
Canning Oysters
Frozen Oyster Stew
Prepare Base

Prepare Oysters
Package
Chesapeake Bay Oyster Stew
Frozen Oyster Patties
Virginia Pickled Oysters
Lobsters
Freezing Whole Raw Lobsters
Freezing Spiny Lobsters
Canning Lobster
Frozen Lobster Chowder
Frozen Lobster Newburg
Frozen Lobster Bisque (Batch Process)
Miscellaneous Marine Products
Freezing Sea Scallops
Shucking and Washing
Bagging and Icing
Freezing and Storing
Frozen Seafood Croquettes
Crayfish Bisque
Prepare the Crayfish
Prepare a Dressing
Prepare the Bisque
Fill and Process
Canning Mussels
Pickling Mussels
Pickled Mussels
Canned Pickled Mussels
Preparing Abalone Steaks
Frozen Batter-Dipped Abalone Patties
Fresh-Grain Russian Caviar
Pickled Grainy Caviar
Pasteurized Caviar
Preparation of the Roe
Pasteurization
Dried Mullet Roes
Freezing Sea Urchin Roe
Freezing Turtle Meat
Canned Terrapin Stew
Suggested Process
Canned Snapping Turtle Stew

Preparation of Agar-Agar

Dried Shark Fins

Shark-Flesh Paste

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