

# TEXTBOOK OF MEAT HYGIENE

At present, there is hardly any book on Meat Hygiene that can provide complete information. The book contains a total of 32 chapters, describing systematically and sequentially just from beginning of raw material production that is rearing of food animals till consumption of meat and meat products. The book contains detailed and fully updated scientific information on Meat Hygiene. Additionally, an appendix of 'Glossary of Terms' has also been described in the book which includes a large number terms associated with meat hygiene. The matters in the book have been well-supported (where required) with tables, flowdiagrams, flowcharts and figures. The book will be very useful for veterinary science students and professionals associated with meat industry. The book will also be very useful for students especially in NET/ARS examinations.



**Dr. Chandra Shekhar** is currently Professor, Department of Veterinary Public Health and Epidemiology, College of Veterinary Science and Animal Husbandry, Acharya Narendra Deva University of Agriculture and Technology, Kumarganj, Ayodhya (U.P.), India. He obtained his B. V. Sc. and A. H. and M. V. Sc. (Veterinary Public Health) degrees from College of Veterinary Science and Animal Husbandry, Mathura, C. S. A. U. A. and T., Kanpur. He earned his Ph.D. from College of Veterinary and Animal Sciences, G. B. P. U. A. and T., Pantnagar. He has reported first Salmonella Drogana serovar from human source in India. He has to his credit more than 60 scientific papers in various journals of repute. He has published a book on "Zoonoses: Infectious Diseases of Animals Transmissible to Humans". He has also attended and presented papers in various national and international conferences/seminars. He is a life member of Indian Association of Veterinary Public Health Specialists (IAVPHS) and member of the editorial board of "The Asian Journal of Animal Science", "Veterinary Science Research Journal" and "Research Journal of Animal Husbandry and Dairy Science". He is the reviewer of the journals "International Journal of Basic and Applied Agricultural Research", "South Asian Journal of Research in Microbiology" and "Indian Journal of Animal Sciences". He has been conferred the awards "Fellow" by Hind Agri-Horticultural Society (FHAS) Muzaffarnagar (U.P.) India, "Certificate of Excellence in Reviewing" in recognition of an outstanding contribution to the quality of the journal "South Asian Journal of Research in Microbiology" and "Best Paper Presentation Award" in the National Seminar. Besides this he has been the recipient of many honors, awards and distinctions from various scientific bodies.



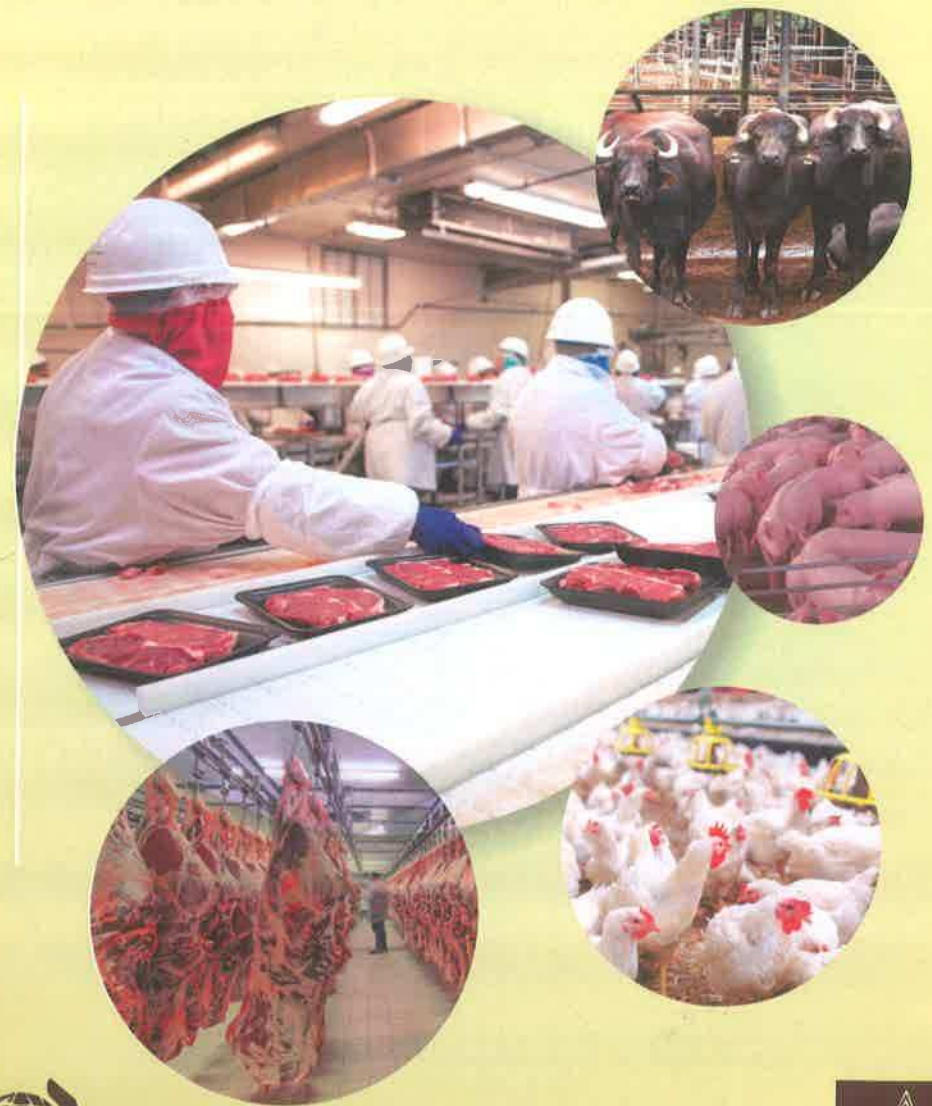
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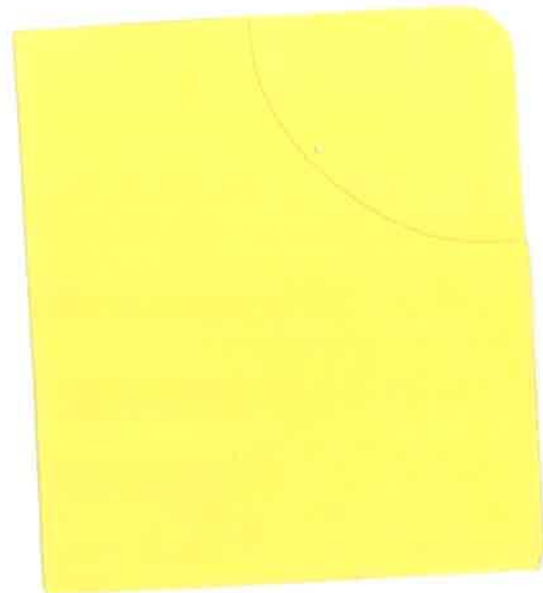
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**Chandra Shekhar**

*M.V. Sc., Ph. D.*

*Professor*

*Department of Veterinary Public Health & Epidemiology  
College of Veterinary Science & Animal Husbandry  
A.N.D. University of Agriculture & Technology  
Kumarganj – 224 229, Ayodhya, U.P.*

## THE AUTHOR



**Dr. Chandra Shekhar** is currently Professor, Department of Veterinary Public Health and Epidemiology, College of Veterinary Science and Animal Husbandry, Acharya Narendra Deva University of Agriculture and Technology, Kumarganj, Ayodhya (U.P.), India. He obtained his B. V. Sc. and A. H. and M. V. Sc. (Veterinary Public Health) degrees from College of Veterinary Science and Animal Husbandry, Mathura, C. S. A. U. A. and T., Kanpur. He earned his Ph.D. from College of Veterinary and Animal Sciences, G. B. P. U. A. and T., Pantnagar. He has reported first *Salmonella* Drogana serovar from human source in India. He has to his credit more than 60 scientific papers in various journals of repute. He has published a book on "*Zoonoses: Infectious Diseases of Animals Transmissible to Humans*" in 2018 through Daya Publishing House® (A Division of Astral International Pvt. Ltd.), New Delhi. Dr. Chandra Shekhar has also attended and presented papers in various national and international conferences/seminars. He is a life member of *Indian Association of Veterinary Public Health Specialists (IAVPHS)* and member of the editorial board of "*The Asian Journal of Animal Science*", "*Veterinary Science Research Journal*" and "*Research Journal of Animal Husbandry and Dairy Science*". He is the reviewer of the journals "*International Journal of Basic and Applied Agricultural Research*", "*South Asian Journal of Research in Microbiology*" and "*Indian Journal of Animal Sciences*". He has been conferred the awards "Fellow" by *Hind Agri-Horticultural Society (FHAS)* Muzaffarnagar (U.P.) India, "Certificate of Excellence in Reviewing" in recognition of an outstanding contribution to the quality of the journal "*South Asian Journal of Research in Microbiology*" and "Best Paper Presentation Award" in the National Seminar. Besides this he has been the recipient of many honors, awards and distinctions from various scientific bodies.

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The activities of the Competent Authority having jurisdiction at the slaughterhouse (usually Veterinary Administrations) very often serve animal health as well as public health objectives. This is particularly the case in relation to ante-mortem and post-mortem inspection where the slaughterhouse is a key point in animal health surveillance, including zoonoses. Regardless of jurisdictional arrangements, it is important that this duality of functions is recognized and relevant public health and animal health activities are integrated.

*Chandra Shekhar*

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## Abbreviations

$\alpha$ :	Alpha
$\beta$ :	Beta
$\mu\text{g}$ :	Microgram
AGMARK:	Agricultural Produce (Grading and Marking)
APEDA:	Agricultural and Processed Food Products Export Development Authority
BIS:	Bureau of Indian Standards
BOD:	Biochemical Oxygen Demand
CAC:	Codex Alimentarius Commission
CCPs:	Critical Control Points
cm:	Centimetre
DFD:	Dark, Firm and Dry
DMI:	Directorate of Marketing and Inspection
DNA:	Deoxyribonucleic acid
<i>e.g.</i> :	Exempli gratia (for example)
EDTA:	Ethylene diamine tetra acetic acid
EEC:	European Economic Community
EOU:	Export Oriented Units
FAO:	Food and Agriculture Organization of the United Nations
FDA:	Food and Drug Administration
FPO:	Fruit Product Order

FSMS: Food Safety Management Systems  
 FSSA: Food Safety and Standards Act  
 FSSAI: Food Safety and Standards Authority of India  
   g: gram  
 GHPs: Good Hygienic Practices  
 GMPs: Good Manufacturing Practices  
   h: hour  
 HACCP: Hazard Analysis Critical Control Points  
   HAS: Hygiene Assessment System  
   HMS: Hygiene Management System  
   ICMR: Indian Council of Medical Research  
   ICMSF: International Commission of Microbiological Specification for Foods  
 INFOSAN: International Network of Food Safety Authorities  
   IS: Indian Standards  
   ISI: Indian Standards Institution  
   ISO: International Organization for Standardization  
   Kg: Kilogram  
   kGy: Kilogray  
   L: Litre  
 LWK: Live Weight Kill  
   m: Metre  
   mA: Milli Ampere  
 MFPO: Meat Food Products Order  
   mg: Milligram  
   ml: Millilitre  
 MMPO: Milk and Milk Product Order  
   MT: Metric Ton  
   nm: Nanometer  
 NSAI: National Standards Authority of India  
   °C: Degree Celsius  
 OIE: Office International des Epizooties (World Organization for Animal Health)  
 PCR: Polymerase chain reaction  
 PFA: Prevention of Food Adulteration  
 PPE: Personal Protective Equipment  
 ppm: Part Per Million

PSE: Pale, Soft and Exudative  
 QMSCS: Quality Management System Certification Scheme  
 RNA: Ribonucleic acid  
   spp.: Species  
   SPS: Sanitary and Phytosanitary  
 SSOPs: Sanitation Standard Operating Procedures  
   TBT: Technical Barriers to Trade  
 USDA: United States Department of Agriculture  
   Viz.: Videlicet (namely)  
 WHO: World Health Organization  
 WTO: World Trade Organization

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