



indigenous meat products of india

India can boast of as one of the largest repository of traditional meat products in the world due to its varied culture, languages, ethnicity. It is also due to the availability of variety of locally grown raw materials (animals, spices, herbs etc), climate and geographical differences among the different regions/ states of the country. It is not possible to include all such products / preparations in one title but about 60 popular products from different regions of the country are presented with their details. This title is unique since it contains a large variety of popular indigenous meat products of India with their recipe, processing /preparation methodology, approximate composition, shelf life and sensory quality.

Common cook books which are mainly written by the renown chefs and passionate cooks. However, this title is completely different because of differences in approach in presenting the materials. It is an amalgamation of scientific writing and cook book writing. It will be useful for people working in the food service industries, food science and technology labs, food processing industry and for people interested in cooking Indian specialty products / preparations. People engaged in food products development for marketing will also find this title a useful reference. Therefore, it is expected to be used by people of Indian subcontinent as well as in other parts of the world.

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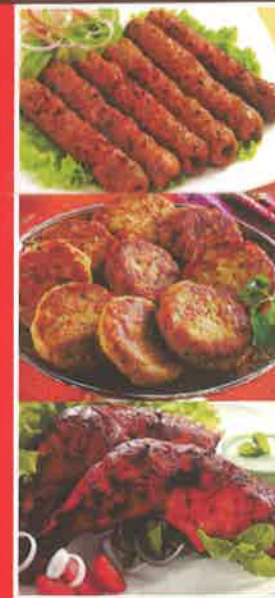
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ISBN 978-93-88892-39-1

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Composed, Designed & Printed in India

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Preface

Due to diversity in tradition, ethnicity and culture among different communities in India, there has been an emergence of a large variety of indigenous meat products over the years. As such the literature on traditional meat products of India or their documentation is scanty. To our knowledge there is no single title available which documents indigenous meat products of India scientifically, hence, this title is expected to fill this gap. This book is prepared by compiling the information collected from different parts of India on location specific indigenous meat products and preparations including the scientific literature available in the field. Further, our knowledge and expertise acquired in the long working experience in the area is used to make the title both scientific and user friendly. The title includes the processing/preparation techniques, recipe, approximate nutritional fact, storage life and sensory aspects of such products.

India can boast of being one of the largest repositories of traditional meat products in the world due to its varied culture, languages, ethnicity, availability of abundant variety of locally grown raw materials (animals, spices, herbs, etc.), climate and geographical differences among the different regions/states of the country. It is not possible to include all such products/preparations in one title but the popular products (about 60) from different regions of the country are presented with their details as stated earlier.

It is completely a different title because of differences in approach in presenting the materials unlike common cook books which are mainly written by renown chefs and passionate cooks. It is an amalgamation of scientific writing and cook book writing which is supposed to be useful for people working in the food service industries, food science and technology labs, the food processing industry and for people interested in cooking exotic and specialty products/preparations. People engaged in food products development for marketing will also find this title as a useful reference. Due to globalization, there is huge migration of the Indian Diaspora all over the world who may find this title useful. Further, there is increasing demand for the indigenous meat products of India in other countries due to their delicious flavour. Therefore, it is expected to be useful for people of the Indian subcontinent as well as other parts of the world.

Authors

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