

LABORATORY MANUAL ON FRESH MEAT TECHNOLOGY



Livestock Products Technology is an integrated field comprising of food chemistry, biochemistry, microbiology and allied subjects that deals with all aspects right from farm to plate. The manual on Fresh Meat Technology is designed to fulfil the requirements of postgraduate students and Ph.D. scholars of Livestock Products Technology and other allied fields as per ICAR course curricula. This manual has been prepared to meet the needs of students and research scholars dealing with fresh meat and would be a useful guide to them. The authors have made sincere efforts to produce compiled and complete technical information related to various techniques used for assessment of fresh meat quality in this manual. The chapters have been simplified and streamlined with updated technologies to make it simpler for the students/researchers involved. The manual covers various analytical techniques related to meat microbiology, physico-chemical quality evaluation of fresh meat, proximate analysis, muscle fibre characteristics, cutting and fabrication of meat, sensory evaluation of fresh meat etc.

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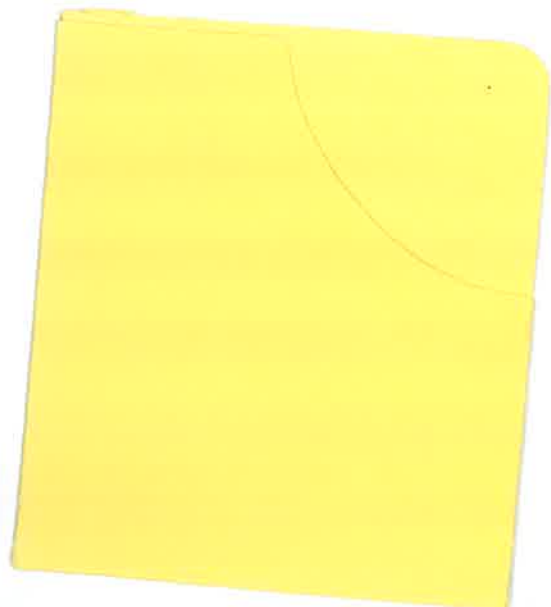
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Laboratory Manual
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Preface

Department of Livestock Products Technology basically deals with processing, packaging and quality assurance of livestock products. Livestock products include products prepared from milk, meat, eggs, and wool. Livestock Products Technology provides fundamental knowledge of Milk and Milk Products Technology, Abattoir Practices and Animal By-products Technology, Meat Science, Wool Science, etc. Meat Science is one of the major subjects, where Fresh Meat Technology mainly informs about quality of fresh meat. Main objective of fresh meat technology is to impart knowledge about history, current status of meat industry, muscle composition, functions and sensory quality of meat and to educate on factors influencing quality of meat and nutritive value.

This manual is based on common techniques used for fundamental research work on fresh meat. It is felt that the students should be provided with a practical manual containing illustrations and details to know the subject as well as to have hands on experience. The chapters in this manual have been simplified and modernized with updated technology to reflect the current practice and procedures in fresh meat technology to help the students to learn complicated areas easily.

Authors

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