

TECHNOLOGY OF CHICKEN MEAT AND POULTRY PRODUCTS

Poultry farming is the practice of raising poultry, chickens, turkeys, ducks, and geese, as a subcategory of animal husbandry, for the purpose of farming meat or eggs for food. More than 50 billion chickens are reared annually as a source of food, for both their meat and their eggs. This technical book promotes sustainable small-scale, family based poultry production. It gives a comprehensive review of all aspects of small-scale poultry production in developing countries and includes sections on feeding and nutrition, housing, general husbandry and flock health. Meat packing is the wholesale slaughtering, processing and packaging of animals into meats to distribute to retailers such as supermarkets. The wholesale meat packaging industry purchases the animals from farms. Meat is considered to be the flesh of pigs, cows, lambs and sheep. The flesh of chickens, ducks and other poultry is not considered to be meat; fish is not considered to be meat either. Meat packing is a worldwide industry that may or may not be inspected and controlled by government agencies, depending on each location. Meat extenders are non-meat substances with substantial protein content. Extenders are distinguished from fillers by their high protein content, compared to the highcarbohydrate content of fillers. 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.

Contents: Introduction; Meat Products with High Levels of Extenders and Fillers; Poultry Marketing; Meat and Poultry Processing; Pre-slaughter Factors Affecting Poultry Meat Quality; Cold Preservation of Meat Products; Slaughter through Chilling Technology; Trends in Meat and Poultry Safety; Heat Treatment of Meat Products; Processed Products made of Chicken Meat; Principles of Meat Drying; Meat Packaging; Poultry Processing.

About the Author



Dr. Ram Prakash Verma received his B.Sc. and M.Sc. degree from the Faculty of Agriculture University, Kaushambi, UP and His Ph.D. from the same university. His books provides Poultry Science information and help to create new feedstuffs for poultry and farm animals from the agro-industry and to mobilize the neglected waste as a feedstuff to lower the price of animal products such as eggs, white and red meat, milk, etc. He has authored and co-authored many scientific international articles. At Present time, he is an associate professor in the Department of Chemical Technology a reputed institute of Fatehpur, UP.



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Meat itself is not a living organism but it is subject to endogenic enzymatic activity, or proteolysis, which causes muscle tissue to mature, become tender and develop a typical taste. This process is retarded by cold. Due to its chemical composition which is rich in proteins, lipids and water, meat is a particularly favourable substrate for the growth of microorganisms. The lipidic content also makes it very sensitive to oxidation.

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- Author

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Introduction

CHICKEN SAUSAGES

SAUSAGES CONTAINING MEAT MIXES INCLUDING CHICKEN MEAT

Chicken meat is often used to partly substitute the more expensive red meats in meat products especially of the raw-cooked type such as luncheon meat, bologna or hotdogs. In such cases the chicken meat percentage can vary substantially. As a good manufacturing practice, the percentage of chicken meat should be indicated for consumer information, as such products are normally perceived as pork or beef products, not containing chicken meat. Also some liver sausages can contain larger quantities of chicken meat. These products are commonly labelled as "Chicken Liver Sausage", although in many cases the liver and animal fats derive from pork.

SAUSAGES AND OTHER PRODUCTS WITH 100% CHICKEN MEAT

Besides the use of chicken meat in mixed red meat products, there are many well established and popular products which contain chicken meat only. When processed chicken and turkey meat products were introduced on a broader scale a few decades ago, traditional red meat recipes were simply modified and red muscle meat was replaced by poultry meat and pork fat by fat rich chicken skin. For these poultry products such as chicken frankfurter, chicken bologna etc., non-meat ingredients and the processing technologies remain basically the same as for the corresponding processed red meat products. Manufacturers even endeavour to make chicken and turkey sausages similar to red meat sausages in taste and flavour, but point out the health benefits of poultry products.

Chicken frankfurter and chicken bologna are finely comminuted products, which can be considered as raw-cooked products. Lean chicken meat provides the proteins and chicken skin replaces the fat to be finely dispersed in the sausage batter. Filled in small casings (18-22mm), this typical raw-cooked