

Meat Technology 3(2-1)

Theory

Meat animals: Status in Pakistan, factors influencing growth and development. Slaughtering process: pre-slaughtering care and handling of meat animals, stunning methods, bleeding methods – modern, Islamic, Kosher, Jhatka, others. Meat carcass: dressing, post-mortem changes, carcass evaluation. Factors affecting quality of meat. Preservation of beef and lamb: chilling, freezing, canning, dehydration, curing, salting, smoking, irradiation. Properties of meat: physical, chemical, and microbiological. Nutritive value of raw and processed meat. Quality assurance and safety in meat industries.

Practical

Identification of meat cuts. Tests for freshness of meat. Meat grading and quality testing. Preservation of meat: freezing, canning, dehydration, smoking, curing. Preparation of meat products. Visit to abattoir and meat processing plants.

Books Recommended

1. Kerry, J., Kerry, J. and Ledward, D. 2007. Meat processing: improving quality. Woodhead Publishing Ltd., Abington, Cambridge, England.
2. NIIR Board of Consultants and Engineers. 2005. Preservation of meat and poultry products. Asia Pacific Business Press Inc., Kalma Nagar, Delhi.
3. Riaz, M.N. and Chaudry, M.M. 2003. Halal food production. CRC Press, Taylor & Francis Group, Boca Raton, Florida, USA.
4. Pearson, A.M. and Gillett, T.A. 1997. Processed meats. Chapman & Hall, Inc., New York, USA.

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