

Poultry and Egg Processing 3(2-1)

Theory

Poultry industry in Pakistan. Factors affecting poultry quality: breed, age, sex, genotype, rearing conditions and practices. Bird selection: weight, quality. Primary poultry processing: live-bird supply, stunning, slaughtering, scalding, plucking, evisceration, giblet harvesting, whole-carcass and cuts packaging. Portioning and deboning operations. Preservation: freezing, canning, drying, chemical treatments, irradiation. Packaging: materials, selection. Quality assurance: parameters, drug and feed residues.

Eggs: identification, grading, composition, quality characteristics, handling, storage. Egg processing: drying, freezing - whole, white, yolk. Functional properties and applications in food processing. Quality control during processing.

Practical

Slaughtering and dressing of poultry. Poultry cuts. Tests for freshness of poultry and eggs. Grading of poultry meat and eggs. Preparation and preservation of poultry and egg products. Visit to poultry and egg processing plants.

Books Recommended

1. Mead, G.C. 2004. Poultry meat processing and quality. Woodhead Publishing Ltd., Abington, Cambridge, UK.
2. Sim, J.S., Nakai, S. and Guenter, W. 2000. Egg nutrition and biotechnology. CABI Publishing, New York, USA.
3. Pearson, A.M. and Gillett, T.A. 1996. Processed meats. Chapman & Hall, New York, USA.
4. Yamamoto, T. 1996. Hen eggs: basic and applied science. Woodhead Publishing Ltd., Abington, Cambridge, UK.

Website: www.foodscienceuniverse.com