

## **Technology of Processed Meat 3(2-1)**

### **Theory**

Meat: Handling, transportation and storage. Curing of meat: Curing ingredients and curing methods. Meat smoking: Purpose, production, deposition of smoke on meats, methods of smoking, liquid smoke preparation and its application. Meat cookery & cooked meat products. Meat cooking: Sausages, classification, fermented meat products, sausage formulations, casings, extruders & additives. Herbs, spices & condiments in processed meats. Types of cured & smoked meats. Reduced & low fat meat products. Canned meat formulations, restructured meat products, procedures, raw materials & formulations. Development of functional meat products. Cold storage, food freezing of meat. Quality control and sanitation. Sensory analysis of meat, New developments in decontaminating raw meat. Visits to the meat industries.

### **Practical**

Local meat products and cookery: Beef stews, chili, sausages, meat balls with gravy, sliced dried beef, potted meat, smoked meat & other meat products, restructured meat products.

### **Books Recommended**

1. Footitt, R.J. and Lewis, A.S. 1995. The Canning of Fish & Meat, 1<sup>st</sup> Ed. Blackie Academic & Professional, London.
2. Karry, J., Karry, J. and Ledward, D. 2007. Meat Processing: Improving quality. Woodhead Publishing Ltd. Cambridge, England.
3. Lawrie, RA. 1998. Lawrie's Meat Science. 6<sup>th</sup> Ed. Woodhead Pub. Ltd., Cambridge.
4. Nollet, L.M.L. and Toldra, F. 2006. Advanced technologies for Meat Processing, CRC, Taylor and Francis, New York
5. Pearson, A.M. and Gillett, T.A. 1996. Processed Meats, 3<sup>rd</sup> Ed. Chapman and Hall, New York.
6. Von Lovesick, H.W. 2001. Outlines of Food Technology, 2<sup>nd</sup> Ed. Agro House, Chopasani Road, Jodhpur, India.

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