



## Summary

Since the modern poultry industry began, more than 50 years ago, global production of poultry meat has continued to expand and significant changes have occurred in the marketplace. Thus, a demand for mainly oven-ready carcasses has been superseded in the developed world by a market in which an increasing diversity of further-processed convenience items has become the dominant form. In consequence, poultry companies are as much involved now in food technology and product development as they are in meat production. The term “poultry” refers to domestic fowl reared for their flesh, eggs or feathers and includes chickens, ducks, geese, turkeys, guineas and pigeons. Of these chicken and turkey are most commonly used for their meat. The primary processing of poultry involves the slaughtering of poultry birds. Birds are generally not fed for 12 hours before slaughter to ensure that their crops are empty, which helps cleaner operations. They are slaughtered by a method that minimizes struggle. The birds are stunned before bleeding. After bleeding the birds are scalded which helps defeathering. After defeathering, evisceration of the birds takes place and then washed and rapidly chilled to  $4 \pm 1^\circ\text{C}$  to control the growth of bacteria which contaminate the flesh. Fresh poultry meat is highly perishable, since it contains all the nutrients required by spoilage bacteria, the pH is not inhibitory and it has abundant free water. There are various methods employed for preservation of poultry meat such as chilling, freezing, smoking, dehydration, canning, radiation preservation etc.