

OBJECTIVE

Meat processing includes chemical and enzymatic treatments, massaging and tumbling, curing, smoking, stuffing, cooking, canning, irradiation, dehydration, size reduction, mixing of meat with various additives etc. Animal production and meat processing strategies help develop healthier meat and meat products. Whole muscle and / or comminuted meat can be used for the preparation of meat and poultry products. Whole muscle products can be cured or uncured products. There are several meat products.

The objective of this topic is to study varieties of meat foods through following aspects:

- 1.Strategies for development of meat of meat products
- 2.Meat cooking methods
- 3.Meat curing and smoking
- 4.Shelf stable meat and poultry products