

## **OBJECTIVE**

Carcass and meat contamination is inevitable though control measures are applied during slaughter operations. Meat preservation is achieved by discouraging the growth of microorganisms by controlling temperature of and / or moisture content in meat. Low temperature holding of carcasses or meats is essential as also heat treatment in order to control proliferation as well as reduce the levels of microorganisms in meats.

The objective of this topic is to study preservation of meat by minimizing the microbial contamination through following aspects:

1. Microbial contamination and decontamination
2. Chilling
3. Freezing
4. Thawing
5. Freeze dehydration
6. Changes in meat quality