

OBJECTIVE

Thermal processing is the application of heat energy to meat to inactivate pathogens and spoilage microorganisms to produce shelf stable product. Canning is general term applied to thermal processing. Heating also stops undesirable changes by inactivating endogenous enzymes. The factors such as water and fat contents and consistency have bearing on the thermal processing schedule. Moist heat is much more effective in killing microorganisms and spores as compared to dry heat.

The objective of this topic is to understand the principles of different methods of thermal processing of meat and meat products through the following aspects:

- 1.Principles of thermal processing
- 2.Canning
- 3.Retort pouch processing
- 4.Thermal dehydration