

SUMMARY

Thermal processing is necessary in order to eliminate pathogenic and spoilage microorganisms and to produce safe meat for consumer. Cooking, canning and retort pouch processing are the common thermal processing practices for meat and meat products. Canning and retort pouch processing allow storing or transporting meat in environments where no other preservation method is successful. The aim of thermal processing is to destroy the vegetative cells, spores and enzymes responsible for deterioration of meat. Thermal processing schedules are dependent on the calculations based on time – temperature required to destroy mainly the pathogen *Clostridium botulinum*. Retort pouch processing is becoming more popular due to many advantages such as low cost of flexi - packing material, lower time and cost of processing, lower weight of the packed product and easy for transportation and serving.

Dehydration is one of the methods of meat preservation where water of meat is removed by evaporation by application of heat. Dehydration reduces water activity (a_w) thereby hinder microbial growth and biochemical reactions. High temperature drying will have cooking effect while moderate temperature drying favors fermentative reactions. Chemical deterioration generally is lipid oxidation imparting rancid flavor and odor in meat during storage of dried meat and meat products. Vacuum packing of dried meat removes oxygen, thus reducing rancidity.