

OBJECTIVE

Irradiation is a cold process or cold pasteurization process as it can destroy microbes without substantial increase in the temperature of the food and without causing any significant physical and chemical changes in it. Radiation at low energy level does not induce radioactivity in the food constituents. It will not produce any harmful toxic residues in food and can be used to treat pre - packed commodities. Irradiation achieves disinfestations of insects, enzyme inhibition, destruction of microbes responsible for spoilage and elimination of pathogens and parasites of hazardous nature.

The objective of this study is to understand the process of meat irradiation through the following aspects:

- 1.Source of ionizing radiation
- 2.Mechanism of action of radiations
- 3.Irradiation processes
- 4.Irradiation in combination with other treatments
- 5.Quality of irradiated meat