

## ***ASSIGNMENT***

1. Visit 4 supermarkets and evaluate and make a note on consumer acceptance of packed meat
  2. Write about strategies employed in packaging of meat
  3. Write a note on vacuum packed primal cuts
  4. Write about the growth characteristics and morphology of four important bacteria associated with spoilage of meat
  5. Write about the technique of vacuum packaged telescopic lamb carcasses
  6. Explain in detail about decontamination of primals and telescoped carcasses
  7. Elaborate the technique of Modified Atmosphere Packaging
  8. Compare, contrast and evaluate about modern meat packaging techniques versus traditional packaging
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