

OBJECTIVE

Domesticated cattle, buffaloes, sheep, goats, pigs and poultry are the meat producing animals. Meat is a skeletal tissue exclusively originating from an animal carcass. The animal carcass is the portion of animal devoid of skin and internal organ meats such as liver, heart, kidney and lungs. The organ meats are considered as variety meats. Fat deposits and sometimes bones are often processed and marketed along with muscle.

The objective of this topic is to study the quality characteristics of carcass / meat through the following aspects:

- 1.Nutritional quality of meat
- 2.Meat quality parameters for consumers
- 3.Cold contraction and rigor mortis
- 4.Pale, Soft and Exudative (PSE) and Dark, Firm and Dry (DFD) muscles
- 5.Meat emulsion
- 6.Estimation of proximate composition of meat