

SUMMARY

Consumers look for clean and safe meat that does not cause health hazards. Meat produced in traditional slaughter houses in India is far from satisfactory. Flesh of healthy animal is free from pathogenic and spoilage microorganisms and also from toxins. Microorganisms gain access in to meat from live animal during slaughter operations, from environment and from personnel. The toxicants enter in to the animal through feeds, grazing soil, air and water. Hygienic processing of animals is a necessity for the production of safe meat. This is made possible in modern abattoir where specified standards are applied in every step in the operations of handling of animals and processing of carcass / meat. Application of HACCP (Hazard analysis critical control points) coupled with good manufacturing practices and sanitary measures controlled the sources of microbial contamination of carcasses in modern abattoirs.