

Preservation of Meat and Poultry Products (Preservation Techniques, Luncheon Meats, Meat Loaves, Meat Spreads, Canned Meat Products, Maintenance of Eggs, Soups, Gravies, Sauces, Sausage with Machinery, Equipment Details & Factory Layout) 2nd Edition

Author:- NIIR Board of Consultants & Engineers

Format: paperback

Code: NI158

Pages: 504

Price: Rs.1575US\$ 150

Publisher: NIIR PROJECT CONSULTANCY SERVICES

Usually ships within **5** days

Food preservation is a method of maintaining foods at a desired level of properties or nature for their maximum benefits. Preservation usually involves preventing the growth of bacteria, yeasts, fungi, and other micro-organisms (although some methods work by introducing bacteria, or fungi to the food), as well as retarding the oxidation of fats which cause rancidity. There are various methods of preservation chilling, freezing, curing, smoking, dehydration, canning, radiation preservation etc. Chilling is most widely used method for preservation for short term storage of meat because chilling or refrigeration slows down the microbial growth and enzymatic as well as chemical reactions. Freezing is the method of choice for the long term preservation of meat. It has advantage of retaining most of the nutritive value of meat during storage. Meat smoking was known to man as an aid in preservation for a long time. Smoke contains a large number of wood degradation products such as aldehydes, ketones, organic acids, and phenols etc. which exert bacteriostatic affect besides imparting characteristic smoky flavour. Canning is a process of preservation achieved by thermal sterilization of product held in hermetically sealed containers. Canning preserves the sensory attributes such as appearance, flavour and texture of the meat products to a large extent. Freeze drying of meat is a satisfactory process of dehydration preservation due to better reconstitution properties, nutritive quality and acceptability. It involves the removal of water from the frozen state to vapour state by keeping it under vacuum and giving a low heat treatment. Maintaining or creating nutritional value, texture and flavour is an important aspect of food preservation, although, historically, some methods drastically altered the character of the food being preserved. Meat and poultry products are chilled immediately after slaughter to acceptable internal temperatures which insure the prompt removal of the animal heat and preserve the wholesomeness of the products. As such, due to the recent up gradation of preservation techniques, the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year.

Some of the major aspects of the book are principles of various preservation techniques, standards and quality control measures for meat, meat food products order, eating quality and sensory evaluation of meat, preservation of poultry meat, utilisation of poultry industry by products, mixed poultry by products meal, structure, composition and nutritive value of eggs, luncheon meats, meat loaves, and meat spreads, barbecue style pork loaf using non fat dry

milk, canned corned beef products, salisbury steak with textured vegetable protein, general instruction to be observed for processing canned items under steam or under the combination of steam and water pressure, spaghetti and meat balls in tomato sauce with cheese, etc. Different preservation techniques are being developed to satisfy current demands of economic preservation and consumer satisfaction in nutritional and sensory aspects, convenience, absence of preservatives, low demand of energy and environmental safety. The present book contains various processes of meat and poultry preservation. All the entrepreneurs, technocrats, persons evolved in meat and poultry processing will be benefited from this book.

1. PRINCIPLES OF VARIOUS PRESERVATION TECHNIQUES

1.1 Chilling/Refrigeration

1.2 Freezing

1.3 Curing

1.3.1 Sodium Nitrates and Nitrite

1.4 Smoking

1.5 Thermal Processing

1.6 Canning

1.6.1 Preparation of Meat and Gravy

1.6.2 Precooking

1.6.3 Filling

1.6.4 Exhausting

1.6.5 Seaming

1.6.6 Retorting or Thermal Processing

1.6.7 Cooling

1.6.8 Storage

1.7 Dehydration

1.8 Irradiation

2. HOW TO START A MEAT AND POULTRY PRODUCTS BUSINESS

2.1 Research and Market Analysis

2.2 Business Planning

2.3 Legalities

2.4 Location

2.5 Supplier and Equipment

2.6 Quality Control

2.7 Branding and Marketing

2.8 Pricing

2.9 Employee Training

2.10 Customer Service

2.11 Diversification

2.12 Environmental Considerations

3. PRESERVATION OF POULTRY MEAT

3.1 Chilling

3.2 Freezing

3.3 Curing

3.4 Smoking

3.5 Dehydration

3.6 Canning

3.7 Radiation Preservation

4. UTILISATION OF POULTRY INDUSTRY BY-PRODUCTS

4.1 Feathers

4.2 Blood

4.3 Offal

- 4.4 Mixed Poultry By-products Meal
- 4.5 Hatchery Waste
- 4.6 Poultry Manure
- 5. PRESERVATION AND MAINTENANCE OF EGGS
 - 5.1 Egg Cleaning
 - 5.2 Oil Treatment
 - 5.3 Cold Storage
 - 5.4 Thermo-Stabilisation
 - 5.5 Immersion in Liquids
- 6. POULTRY PRODUCTS
 - 6.1 Freezing Whole, Parts, Rolls, and Meat of Poultry
 - 6.2 Freezing Roasting Chickens and Turkeys
 - 6.2.1 Chickens
 - 6.2.2 Turkeys
 - 6.3 Freezing Poultry Rolls (Raw, Cooked, Cured and Smoked)
 - 6.3.1 Raw Poultry Rolls
 - 6.3.2 Cooked Poultry Rolls
 - 6.3.3 Cured, Smoked Poultry Rolls
 - 6.4 Freezing Cut-up Poultry
 - 6.5 Frozen Deboned Chicken Meat
 - 6.6 Freeze Drying Chicken
 - 6.7 Freezing Stuffed Turkeys
 - 6.8 Boning Whole Turkeys
 - 6.9 Freezing Whole Boned Turkey Rolls
 - 6.10 Turkey Fillets
 - 6.11 How to Utilize Poultry Skin and Meat Bits in Pot Pies
 - 6.12 Freezing Cornish Game Hens
 - 6.13 Freezing Ducks
 - 6.14 Freezing Geese
 - 6.15 Canned Chicken Products
 - 6.15.1 Canned Whole Chicken
 - 6.15.2 Ingredients for Plain Broth
 - 6.15.3 Procedure
 - 6.15.3.1 For Plain Broth
 - 6.15.3.2 For Broth with Gelatin Added
 - 6.15.4 Fill Cans
 - 6.15.5 Suggested Process
 - 6.15.6 Chill
 - 6.16 Canned Chicken or Turkey Meat
 - 6.16.1 Suggested Process
 - 6.17 Canned Chicken Fricasse
 - 6.17.1 Prepare Chicken
 - 6.17.2 Prepare Gravy
 - 6.17.3 Fill Cans and Close
 - 6.17.4 Suggested Process
 - 6.18 Canned Chicken Stew
 - 6.18.1 Prepare Vegetables
 - 6.18.2 Prepare 90 Gal. of Gravy
 - 6.18.3 Fill and Close Cans
 - 6.18.4 Suggested Process
 - 6.19 Canned Chicken and Dumplings
 - 6.19.1 Prepare Chicken

- 6.19.2 Prepare Dumplings
- 6.19.3 Prepare Gravy
- 6.19.4 Suggested Process
- 6.20 Canned Turkey and Dumplings
- 6.20.1 Canned Ham and Dumplings
- 6.21 Canned Chicken and Noodle Dinner
- 6.21.1 Suggested Process
- 6.22 Canned Chicken Noodle Dinner
- 6.22.1 Procedure
- 6.22.2 Suggested Process
- 6.23 Canned Chicken, Mushrooms and Noodles
- 6.23.1 Procedure
- 6.23.2 Suggested Process
- 6.24 Canned Chicken, Mushroom and Macaroni
- 6.24.1 Procedure
- 6.24.2 Suggested Process
- 6.25 Canned Gible and Noodle Dinner
- 6.25.1 Prepare Giblets
- 6.25.2 Prepare Noodles
- 6.25.3 Prepare Stock
- 6.25.4 Fill Jars and Close
- 6.25.5 Suggested Process
- 6.26 Canned Chicken a La King (Finest Quality)
- 6.26.1 Prepare a la King Ingredients
- 6.26.2 Prepare Sauce
- 6.26.3 Assemble Ingredients and Pack
- 6.26.4 Suggested Process
- 6.26.5 Variations
- 6.27 Canned Chicken a La King (Good Quality)
- 6.27.1 Prepare a la King Ingredients
- 6.27.2 Prepare Sauce
- 6.27.3 Assemble Ingredients and Pack
- 6.27.4 Suggested Process
- 6.28 Canned Chicken Chow Mein
- 6.28.1 Prepare Chicken Dice
- 6.28.2 Prepare Vegetables
- 6.28.3 Prepare Sauce
- 6.28.4 Fill into Cans
- 6.28.5 Suggested Process
- 6.29 Canned Curried Chicken
- 6.29.1 Prepare Chicken Meat
- 6.29.2 Prepare Gravy
- 6.29.3 Suggested Process
- 6.30 Canned Chicken in Barbecue Sauce
- 6.30.1 Procedure
- 6.30.2 Suggested Process
- 6.31 Canned Hungarian-Style Chicken Paprika
- 6.31.1 Prepare Chicken
- 6.31.2 Prepare Gravy
- 6.31.3 Fill and Close Cans
- 6.31.4 Suggested Process
- 6.32 Canned Chicken Liver Pate
- 6.32.1 Procedure

- 6.33 Canned Potted Chicken (Sandwich Spread)
 - 6.33.1 Procedure
 - 6.33.2 Uses for Broth
- 6.34 Canned Savory Chicken or Turkey Spread
 - 6.34.1 Procedure
 - 6.34.2 Suggested Process
- 6.35 Canned Giblet Spread
 - 6.35.1 Procedure
 - 6.35.2 Suggested Process
- 6.36 Frozen Chicken Products
 - 6.36.1 Frozen Baked Dressing
 - 6.36.2 Procedure
 - 6.36.3 Frozen Giblet Dressing
- 6.37 Frozen Chicken Pot Pie Filing
 - 6.37.1 Procedure
 - 6.37.2 To Use Frozen Product
- 6.38 Frozen Chicken or Turkey Pot Pies
 - 6.38.1 Procedure
 - 6.38.1 Make Emulsions
 - 6.38.1 Make Gravy and Assemble
- 6.39 Frozen Chicken or Turkey Croquettes
 - 6.39.1 Procedure
- 6.40 Frozen Chicken or Turkey Patties
 - 6.40.1 Procedure
- 6.41 Frozen Breaded Chicken Sticks
 - 6.41.1 Prepare Chicken Sticks
 - 6.41.2 For Batter Coating
 - 6.41.3 For Breading
- 6.42 Package and Freeze
- 6.43 Frozen Chicken a La King
 - 6.43.1 Prepare Sauce
- 6.44 Frozen Chicken a La King
 - 6.44.1 Procedure
- 6.45 Frozen Creamed Chicken Patty Filling
 - 6.45.1 Procedure
- 6.46 Frozen Chicken in Port Wine
 - 6.46.1 Procedure
- 6.47 Frozen Chicken Curry
 - 6.47.1 Procedure
- 6.48 Frozen Chicken Tahiti
 - 6.48.1 Procedure
- 6.49 Frozen Chicken Paprika
 - 6.49.1 Procedure
- 6.50 Frozen Chicken Cacciatore
 - 6.50.1 Procedure
- 6.51 Frozen Cornish Game Hen with Peaches
 - 6.51.1 Procedure
- 6.52 Frozen French-Fried Chicken
- 6.53 Boil-in-Bag Frozen Smoked Chicken in Barbecue Sauce
 - 6.53.1 Prepare Chicken and Smoke
 - 6.53.2 Prepare Sauce
 - 6.53.3 Pack and Freeze
- 6.54 Bag-in-Box Frozen Smoked Chicken in Barbecue Sauce

- 6.54.1 Prepare Chicken and Smoke
- 6.54.2 Prepare Sauce
- 6.54.3 Package and Freeze
- 6.55 Frozen Chicken Burgers
- 6.56 Frozen Turkey Burgers
- 6.57 Frozen Chicken Giblet Con Carne with Beans
 - 6.57.1 Prepare Meats
 - 6.57.2 Prepare Beans
 - 6.57.3 Assemble Ingredients
- 6.58 Turkey Products
 - 6.58.1 Frozen Turkey Rolls (Emulsion Type)
 - 6.58.2 Procedure for Making Rolls
- 6.59 Canned Turkey Noodle Dinner in Jars
 - 6.59.1 Procedure
- 6.60 Canned Turkey a La King
 - 6.60.1 Prepare a la King Ingredients
 - 6.60.2 Prepare Sauce
 - 6.60.3 Suggested Process
 - 6.60.4 Label Requirement
- 6.61 Frozen Comminuted Turkey “Steaks”
 - 6.61.1 Procedure
 - 6.61.1.1 To Make Skin Emulsion
 - 6.61.1.2 Assemble Ingredients
 - 6.61.1.3 Stuff, Cook, and Chill
 - 6.61.1.4 Slice, Coat, and Freeze
- 6.62 Smoked Turkey
 - 6.62.1 Procedure
- 6.63 Turkey Loaf
 - 6.63.1 Procedure
- 6.64 Turkey Loaf
 - 6.64.1 Procedure
- 6.65 Turkey Loaf in Chubs
 - 6.65.1 Procedure
 - 6.65.1.1 To Make Skin Emulsion
 - 6.65.1.2 Assemble Ingredients
 - 6.65.1.3 Stuff, Cook, and Chill
- 6.66 Turkey Loaves in 6-Lb Oblong Cans
 - 6.66.1 Stuffing, Cooking, Chilling for Oblong Cans
- 6.67 Turkey Patties with Textured Vegetable Protein
 - 6.67.1 Procedure
- 6.68 Frozen Turkey Sticks
 - 6.68.1 Stuffing, Cooking, Preparing Sticks
- 6.69 Turkey Liverwurst (Pate) in Chubs
 - 6.69.1 Procedure
- 6.70 Turkey Spread in Chubs
 - 6.70.1 Procedure
- 6.71 Turkey Bologna
 - 6.71.1 Procedure
 - 6.71.1.1 Stuff and Smoke
- 6.72 Canned Turkey Chili Con Carne
 - 6.72.1 Procedure
 - 6.72.2 Suggested Process
- 6.73 Canned Turkey Chili Con Carne with Beans

- 6.73.1 Procedure
- 6.73.2 Suggested Process
- 6.73.3 Chill
- 6.74 Miscellaneous Poultry Products
- 6.74.1 Cooked Boneless Poultry Rolls and Roasts
- 6.74.2 Procedure
- 6.75 Breaded Poultry Patties with 15% Meat Replacement
- 6.75.1 Procedure
- 6.76 Chicken Loaf with Textured Vegetable Protein
- 6.76.1 Procedure
- 6.77 Jellied Chicken Loaf
- 6.77.1 Procedure
- 6.78 Chicken Sandwich Spread
- 6.78.1 Procedure
- 6.79 Chicken-Flavoured Sandwich Spread with Textured Vegetable Protein Dice
- 6.79.1 Procedure
- 6.80 Chicken Salad with Textured Vegetable Protein
- 6.80.1 Procedure
- 6.80.1.1 Variations.—Tuna Salad
- 6.80.1.2 Turkey Salad
- 6.81 Chicken Pie with Textured Vegetable Protein
- 6.81.1 Procedure
- 6.82 A La King using Textured Vegetable Protein Dice with Chicken-Like Flavour
- 6.82.1 Procedure
- 6.83 Chicken a La King with Textured Soy Protein
- Chiplets
- 6.83.1 Procedure
- 6.84 Chicken Liver Pate in Chubs
- 6.84.1 Procedure
- 6.85 Base Mix for Chicken Croquettes
- 6.85.1 Procedure
- 6.85.1.1 Directions for Sample Evaluation
- 6.86 Dry Mix Chicken Stew with Vegetables
- 6.86.1 Procedure
- 6.87 Chicken Chop Suey with Textured Soy Protein
- 6.87.1 Procedure
- 6.88 Chow Mein with Chicken-Flavoured Textured Vegetable Protein Dice
- 6.88.1 Procedure
- 6.89 Smoked Chicken
- 6.89.1 Procedure
- 6.90 Poultry Sausage
- 6.91 Chicken Frankfurters
- 6.91.1 Procedure
- 7. ADVICE FOR POULTRY ENTREPRENEURS: HOW TO PROMOTE YOUR PRODUCT?
- 7.1 Research and Analysis
- 7.2 Decision Making
- 7.3 Implementation of Your Decision
- 7.4 Marketing Tips for Maximize Profit
- 7.4.1 Marketing Tips 1- Bypass the Middlemen
- 7.4.2 Get Your Business and Customer Online
- 7.4.3 Become A Supplier to Restaurants and Hotels

7.4.4 Employ A Number of Marketers

7.4.5 Offer Attractive Packages and Home Delivery Services

8. PLANT LAYOUT DESCRIPTION-POULTRY PROCESSING

8.1 Receiving Area

8.2 Stunning and Slaughtering

8.3 Scalding and Plucking

8.4 Evisceration and Inspection

8.5 Further Processing

8.6 Cooking and Freezing

8.7 Packaging

8.8 Cold Storage

8.9 Dispatch Area

8.10 Waste Management Area

8.11 Ancillary Areas

8.12 Safety and Hygiene

9. LUNCHEON MEATS, MEAT LOAVES AND MEAT SPREADS

9.1 Introduction

9.2 New FDA Ban on Premixed Commercial Seasoning Containing Sodium Nitrite

9.3 General Instruction for Processing Canned Items

Under Steam or Under the Combination of Steam and Water Pressure

9.4 Processing Steps

9.4.1 Exceptions to the Above Rules

9.5 Canned Luncheon Meats

9.5.1 Finest Quality Spiced Pork Luncheon Meat

9.5.1.1 Procedure for All Can Sizes

9.5.1.2 Procedure for 12-Oz Oblong Cans

9.5.1.3 Procedure for 3- and 6-Lb Oblong Cans

9.6 Commercial Quality Spiced Pork Luncheon Meat in
3- and 6-LB Cans

9.6.1 Procedure

9.6.1.1 Can Filling and Closing

9.6.1.2 Suggested Process

9.7 Chopped Ham in 12-OZ Oblong Cans

9.7.1 Procedure

9.7.1.1 Can Filling and Closing

9.8 Finest Quality Pork or Pork-Beef Luncheon Meat

9.8.1 Procedure for All-Pork Product

9.8.1.1 Grinding Method

9.8.2 Grinding-Chopping Method

9.8.2.1 Remix and Stuff

9.8.2.2 Cook and Chill

9.8.3 Procedure for Pork-Beef Product

9.9 Spiced Beef Luncheon Meat In 12 Ozoblong Cans (Commercially Sterile)

9.9.1 Procedure

9.9.1.1 Suggested Process

9.9.1.2 Chilling

9.10 New England Pressed Ham in 3- or 6-LB Oblong Cans (Perishable)

9.10.1 Procedure

9.10.1.1 Remix and Stuff

9.10.1.2 Cook and Chill

9.11 New England Pressed Ham using Non-Fat Dry Milk

9.11.1 Procedure

9.12 Commercial Grade Minced Ham in 3- or 6-LB Oblong

Cans (Perishable)

9.12.1 Procedure

9.12.1.1 Remix and Stuff

9.12.1.2 Suggested Process

9.13 Minced Ham using Non-fat Dry Milk

9.13.1 Procedure

9.14 Cured Beef Tongues in Glass Jars

9.14.1 Preparation of Beef Tongues

9.14.2 Cure

9.14.3 Cook

9.14.4 Skin and Trim

9.14.5 Fill Jars

9.14.6 Process

9.14.7 Suggested Process

9.15 Pickled Pig's Feet or Pork Hocks in Vinegar

9.15.1 Filling

9.15.1.1 Vinegar Solution to Fill Jars

9.15.1.2 Fill Jars to Capacity

9.16 Meat Loaves

9.16.1 Use of Gelatin and Non-fat Dry Milk in Meat Loaves

9.17 Pickle and Pimiento Loaf

9.17.1 Procedure

9.17.1.1 Precaution

9.17.1.2 Grind, Chop, and Mix

9.17.1.3 Stuff and Cook

9.17.1.4 Chill

9.18 Pickle and Pimiento Loaf Using Non-fat Dry Milk

9.18.1 Procedure

9.19 Baked Veal Loaf

9.19.1 Procedure

9.19.1.1 Precaution

9.19.1.2 Grind, Chop, and Mix

9.19.1.3 Pan and Bake

9.20 Veal, Pork, and Liver Loaf using Non-fat Dry Milk

9.20.1 Procedure

9.21 Canned Veal Loaf in 12-OZ Oblong Cans (Commercially Sterile)

9.21.1 Procedure

9.21.2 Pack and Process

9.22 Luxury Loaf using Non-fat Dry Milk

9.22.1 Procedure

9.23 Utility Loaf using Non-fat Dry Milk

9.23.1 Procedure

9.24 Meat and Cheese Loaf using Non-fat Dry Milk

9.24.1 Procedure

9.25 Macaroni, Meat, and Cheese Loaf using Non-fat Dry Milk

9.25.1 Procedure

9.25.1.1 To Bake

9.25.1.2 To Cook

9.26 Baked Pepper Loaf

9.26.1 Procedure

9.26.1.1 Grind, Chop, and Mix

9.26.1.2 Cure and Remix

- 9.26.1.3 Pan and Bake
- 9.27 Baked Dutch Loaf
 - 9.27.1 Procedure
 - 9.27.1.1 Grind, Chop, and Mix
 - 9.27.1.2 Pan and Bake
 - 9.27.1.3 Chill
 - 9.28 Dutch Loaf Using Non-fat Dry Milk
 - 9.28.1 Procedure
 - 9.29 Liver Loaf (Perishable)
 - 9.29.1 Preparation of Product
 - 9.29.1.1 Grind and Chop
 - 9.29.2 Packing and Processing
 - 9.29.2.1 Suggested Process
 - 9.30 Liver Loaf
 - 9.30.1 Procedure
 - 9.30.1.1 Grind and Chop
 - 9.30.1.2 Stuff
 - 9.30.1.3 Cook
 - 9.30.1.4 Chill
 - 9.30.1.5 Packaging
 - 9.31 Liver Loaf using Non-fat Dry Milk
 - 9.31.1 Procedure
 - 9.31.2 Coating for Meat Loaves
 - 9.32 Deluxe Liver Loaf using Non-fat Dry Milk
 - 9.32.1 Procedure
 - 9.33 Head-cheese (Brawn)
 - 9.33.1 If Pork Skins are Used
 - 9.33.2 If Gelatin is Used
 - 9.33.3 Procedure
 - 9.33.3.1 Cooking
 - 9.33.3.2 Cubing and Grinding
 - 9.33.3.3 Mixing
 - 9.33.3.4 Stuffing
 - 9.33.3.5 Cooking
 - 9.33.3.6 Chilling
 - 9.33.3.7 Smoking
 - 9.34 Head Cheese using Non-fat Dry Milk
 - 9.34.1 Procedure
 - 9.35 Head-Cheese Spices
 - 9.36 Souse or Aspic Loaf
 - 9.36.1 How to Prepare Gelatin
 - 9.36.2 Stuffing
 - 9.37 Head-Cheese (Brawn) in 12-OZ Cans (Commercially Sterile)
 - 9.37.1 Procedure
 - 9.37.2 Suggested Process
 - 9.38 Imitation Chicken Loaf in 12-Oz, or 3- Or 6-LB Oblong Cans
 - 9.38.1 Procedure
 - 9.38.1.1 Grind and Mix
 - 9.38.2 Suggested Process
 - 9.38.3 Chilling 12-Oz Cans
 - 9.38.4 Chilling 3- and 6-Lb Cans
 - 9.39 Imitation Chicken Loaf in Hoy Molds or 4 × 4 × 24 Inch Oblong Molds

- 9.39.1 Procedure
 - 9.39.1.1 Grind and Mix
 - 9.39.1.2 Stuff and Cook
 - 9.39.1.3 Chill and Package
- 9.40 Imitation Chicken in Aspic in 3- or 6-LB Oblong Cans
 - 9.40.1 Procedure
 - 9.40.1.1 Pack and Process
 - 9.40.2 Suggested Process
- 9.41 Jellied Imitation Chicken Loaf
 - 9.41.1 Procedure
 - 9.41.1.1 Grind and Mix
 - 9.41.1.2 Stuff and Cook
 - 9.41.1.3 Chill and Package
- 9.42 Roast Beef Loaf using Non-fat Dry Milk
 - 9.42.1 Procedure
- 9.43 Jellied Roast Beef Loaf
 - 9.43.1 Procedure
- 9.44 Jellied Corned Beef Loaf
 - 9.44.1 To Cook and Cure the Beef
- 9.45 Corned Beef Loaf using Non-Fat Dry Milk
 - 9.45.1 Procedure
- 9.46 Jellied Barbecued Beef Loaf
 - 9.46.1 Procedure
 - 9.46.1.1 Stuff, Chill, and Package
- 9.47 Barbecue-Style Pork Loaf using Non-fat Dry Milk
 - 9.47.1 Procedure
- 9.48 Canned Spreads
 - 9.48.1 Deviled Ham Spread (Finest Quality)
 - 9.48.2 Selection and Curing of Hams
 - 9.48.3 Cook Hams
 - 9.48.4 Grind and Mix
 - 9.48.5 Re-Heat and Fill Cans
 - 9.48.6 Suggested Process
- 9.49 Deviled Ham Spread (Commercial Grade)
 - 9.49.1 Preparation of Meat
 - 9.49.2 Grind and Mix
 - 9.49.3 Re-Heat and Fill Cans
 - 9.49.4 Suggested Process
- 9.50 Ham and Tongue Spread
 - 9.50.1 Cure and Cook Tongues
 - 9.50.2 Grind and Chop
 - 9.50.3 Re-heat and Fill Cans
- 9.51 Canned Potted Meat (Buffet Spread)
 - 9.51.1 Prepare Meats and By-Products
 - 9.51.2 Grind and Chop
 - 9.51.3 Re-Heat and Fill Cans
 - 9.51.4 Suggested Process
- 9.52 Canned Liver Spread
 - 9.52.1 Prepare Meat and By-Products
 - 9.52.1.1 Pretreat Tripe
 - 9.52.1.2 Soak and Leach Livers
 - 9.52.1.3 Snouts, Jowls, and Pork Trimmings
 - 9.52.2 Grind and Chop

- 9.52.3 Reheat and Fill Cans
- 9.52.4 Suggested Process
- 9.53 Canned Mock Chicken Spread
- 9.53.1 Prepare Meat and By-Products
- 9.53.1.1 Pretreat Tripe
- 9.53.1.2 Snouts and Pork
- 9.53.2 Grind and Chop
- 9.53.3 Reheat and Fill Cans
- 9.53.4 Suggested Process
- 9.54 Mettwurst Sausage Spread
- 9.54.1 Procedure
- 9.54.1.1 Grind
- 9.54.1.2 Cure
- 9.54.1.3 Regrind
- 9.54.1.4 Stuff
- 9.54.1.5 Ripen (Green Room)
- 9.54.1.6 Smoke
- 9.54.2 Fast Curing Method
- 9.55 Teewurst Sausage Spread
- 9.55.1 Procedure
- 9.56 Teewurst Sausage Spread (Fast Method)
- 9.57 Canned Corned Beef Products
- 9.57.1 Canned Corned Beef
- 9.57.2 Suggested Process
- 9.58 Canned Corned Beef Hash
- 9.58.1 Procedure
- 9.58.2 Suggested Process
- 9.59 Corned Beef Hash using Braised Meat
- 9.59.1 Procedure
- 9.59.2 Suggested Process
- 9.60 Corned Beef Hash using South American Canned Corned Beef
- 9.60.1 Procedure
- 9.60.2 Suggested Process
- 9.61 Deviled Corned Beef (Hot Pack)
- 9.61.1 Procedure
- 9.61.1.1 Deviling Procedure
- 9.61.2 Suggested Process
- 9.62 Creamed Corned Beef (Hot Pack)
- 9.62.1 Procedure
- 9.62.2 Suggested Process
- 10. HOW TO LAUNCH A PROFITABLE MEAT BUSINESS IN INDIA
- 10.1 Create a Perfect Business Plan
- 10.2 Manage Finances
- 10.3 How Can I Contact the Clients?
- 10.4 Space Required to Begin Meat Processing
- 10.5 Registration and Licence
- 10.6 List of Raw Materials for Meat Processing
- 10.7 Processing of Meat
- 10.8 List of the Machinery Needed for Meat Plant
- 10.9 Transportation
- 10.10 Packaging
- 10.11 Conclusion

11. SAUSAGE MANUFACTURING PROCESS

11.1 Types of Sausage

11.2 Sausage Production Processing

11.2.1 Selecting Ingredients

11.2.2 Grinding Meat Ingredients

11.2.3 Blending the Meat and Non-Meat Ingredients

11.2.4 Stuffing and Filling

11.2.5 Smoking

11.2.6 Packaging and Storage

12. PLANT LAYOUT DESCRIPTION-SAUSAGE MANUFACTURING

12.1 Reception and Storage Area

12.2 Meat Preparation Area

12.3 Meat Grinding Area

12.4 Mixing Area

12.5 Emulsification Area

12.6 Stuffing Area

12.7 Linking and Hanging Area

12.8 Cooking/Smoking Area

12.9 Cooling Area

12.10 Packaging Area

12.11 Storage and Dispatch Area

12.12 Quality Control Lab

12.13 Waste Management Area

12.14 Utility and Support Areas

13. MISCELLANEOUS CANNED MEAT PRODUCTS

13.1 General Instruction to be Observed for Processing Canned Items under Steam or under the Combination of Steam and Water Pressure

13.1.1 General Instructions

13.1.2 Retort Procedure During Cooking and Chilling Operations

13.1.2.1 Exceptions to the Above Rules

13.2 Brown Gravy (Retort Type)

13.2.1 Procedure

13.3 Brown Gravy

13.3.1 Procedure

13.3.2 Suggested Process

13.3.3 Suggested Uses

13.4 Brown Gravy with Sliced Beef (Semi-cold Pack)

13.4.1 Prepare Beef Slices

13.4.2 Prepare Gravy

13.4.3 Suggested Process

13.5 Bee and Gravy (Cold Pack) (70% Beef, 30% Gravy)

13.5.1 Procedure

13.5.2 Suggested Process

13.6 Beef and Gravy (Cold Pack)

13.6.1 Procedure

13.6.2 Suggested Process

13.7 Sliced Beef in Gravy (for 100-Gallon Batch)

13.7.1 Procedure

13.8 Swiss Steak in Gravy

13.8.1 Prepare Meat

13.8.2 Prepare Gravy

- 13.8.3 Fill and Close
- 13.8.4 Suggested Process
- 13.9 Beef Stew Canned with Pre-cooked Gravy or Cold Gravy
 - 13.9.1 Pre-Cooked Gravy Procedure
 - 13.9.1.1 Pack and Process
 - 13.9.2 Cold Gravy Procedure
 - 13.9.2.1 To Make Cold Gravy
 - 13.9.2.2 Mix and Process
 - 13.9.3 Suggested Process for Either Type of Gravy
- 13.10 Beef Stew with Dehydrated Potatoes
 - 13.10.1 Procedure
- 13.11 Southern-Style Brunswick Stew (Hot Pack)
 - 13.11.1 Procedure
 - 13.11.2 Suggested Process
- 13.12 Beef Stroganoff (Hot-Pack)
 - 13.12.1 Prepare Meat
 - 13.12.2 Prepare Gravy
 - 13.12.3 Pack
 - 13.12.4 Suggested Process
- 13.13 Georgia Hash (Hot Pack)
 - 13.13.1 Procedure
 - 13.13.2 Suggested Process
- 13.14 Georgia Hash (Cold Pack)
 - 13.14.1 Procedure
 - 13.14.2 Process
- 13.15 Hungarian-Style Beef and Vegetable Dinner (Cold Pack)
 - 13.15.1 Procedure
 - 13.15.2 Suggested Process
 - 13.15.3 For Pork and Vegetable Dinner
- 13.16 Hungarian-Style Goulash (Hot Pack)
 - 13.16.1 Prepare Meat
 - 13.16.2 Prepare Gravy
 - 13.16.3 Fill and Close
 - 13.16.4 Suggested Process
- 13.17 Hungarian Beef Goulash (Cold Pack)
 - 13.17.1 Procedure
 - 13.17.2 Suggested Process
- 13.18 Pork and Rice Creole Dinner
 - 13.18.1 Procedure
 - 13.18.2 Suggested Process
- 13.19 Lima Beans with Ham (Hot Pack)
 - 13.19.1 Prepare Hams
 - 13.19.2 Prepare Lima Beans
 - 13.19.3 Make Gravy
 - 13.19.4 Fill and Close
 - 13.19.5 Suggested Process
- 13.20 Creamed Chipped Beef
 - 13.20.1 Process
- 13.21 Creamed Chipped Beef (Hot Pack)
 - 13.21.1 Procedure
 - 13.21.2 Suggested Process

- 13.22 Stuffed Green Peppers in Tomato Sauce
 - 13.22.1 Prepare Filling
 - 13.22.2 Prepare Sauce
 - 13.22.3 Assemble, Fill Cans, and Close
 - 13.22.4 Suggested Process
- 13.23 Chop Suey with Vegetable and Beef or Pork
 - 13.23.1 Procedure
 - 13.23.2 Suggested Process
- 13.24 Smoked Ham with Raisin Sauce
 - 13.24.1 Procedure
 - 13.24.2 Suggested Process
- 13.25 Canned Ham Saled Spread
 - 13.25.1 To Prepare Meat
 - 13.25.2 To Prepare Dressing
 - 13.25.3 Combine, Fill, and Process
- 13.26 Meat Balls in Tomato Sauce (Institutional Pack in no. 10 Tins)
 - 13.26.1 Prepare Meat Balls
 - 13.26.2 Prepare Sauce
 - 13.26.3 Fill, Close, and Process
 - 13.26.4 Suggested Process
 - 13.26.5 Chill
- 13.27 Meat Balls in Brown Gravy (Institutional Pack in no. 10 Tins)
 - 13.27.1 Prepare Meat Balls
 - 13.27.2 Prepare Gravy
 - 13.27.3 Fill, Close, Process, and Chill
- 13.28 Meat Balls in Spaghetti Sauce
 - 13.28.1 Prepare Meat Balls
 - 13.28.2 Prepare Sauce
 - 13.28.3 Fill, Close, Process
 - 13.28.4 Suggested Process
- 13.29 Spaghetti and Meat Balls in Tomato Sauce with Cheese
 - 13.29.1 Prepare Meat Balls
 - 13.29.2 Prepare Sauce
 - 13.29.3 Prepare Spaghetti
 - 13.29.4 Assemble and Pack
 - 13.29.5 Suggested Process
- 13.30 Spaghetti Meat Sauce (Hot Pack)
 - 13.30.1 Procedure
 - 13.30.2 Suggested Process
- 13.31 Cocktail Meat Balls (Dry Pack)
 - 13.31.1 Prepare Mixture
 - 13.31.2 Fry or Broil
 - 13.31.2.1 To Fry
 - 13.31.2.2 To Broil
 - 13.31.3 Drain, Pack, and Fill
 - 13.31.4 Suggested Process
 - 13.31.5 Chill
- 13.32 Beef and Macaroni in Cheese Sauce (Hot Pack)
 - 13.32.1 Prepare Meat
 - 13.32.2 Prepare Cheese Sauce
 - 13.32.3 Prepare Macaroni

- 13.32.4 Pack
- 13.32.5 Suggested Process
- 13.33 Beef and Noodle Dinner
 - 13.33.1 Prepare Meat
 - 13.33.2 Prepare Egg Noodles
 - 13.33.3 Prepare Gravy
 - 13.33.4 Pack
 - 13.33.5 Suggested Process
- 13.34 Pork and Beans in Tomato Sauce (Hot Pack)
 - 13.34.1 Prepare Pork and Beans
 - 13.34.2 Prepare Sauce
 - 13.34.3 Fill Cans
 - 13.34.4 Suggested Process
- 13.35 Ranch-Style Beans with Meat Balls
 - 13.35.1 Prepare Beans
 - 13.35.2 Prepare Meat Balls
 - 13.35.3 Prepare Sauce
 - 13.35.4 Pack and Process
 - 13.35.5 Suggested Process
- 13.36 Chili with Beans with Textured Soy Flour
 - 13.36.1 Procedure
- 13.37 Chili Con Carne with or without Beans
 - 13.37.1 Procedure
 - 13.37.1.1 Processing and Cooling
- 13.38 Plain Chili Con Carne (Hot Pack)
 - 13.38.1 Procedure
 - 13.38.2 Suggested Process
- 13.39 Chili Con Carne with Beans (Hot Pack)
 - 13.39.1 Procedure
 - 13.39.2 Suggested Process
- 13.40 Chili Con Carne with Beans (Cold Pack)
 - 13.40.1 Procedure
 - 13.40.2 Suggested Process
- 13.41 Chili Mak (Cold Pack)
 - 13.41.1 Procedure
 - 13.41.2 Suggested Process
- 13.42 Hot Dog Chili Sauce with Meat (Hot Pack)
 - 13.42.1 Procedure
 - 13.42.2 Suggested Process
- 13.43 Pizza Filler with Beef (Hot Pack)
 - 13.43.1 Procedure
 - 13.43.2 Suggested Process
- 13.44 Sloppy Joe with Textured Soy Flour
 - 13.44.1 Procedure
- 13.45 Sloppy Joe (Cold Pack)
 - 13.45.1 Procedure
 - 13.45.2 Suggested Process
- 13.46 Ground Beef in Barbecue Sauce (Hot Pack)
 - 13.46.1 Cook Meat
 - 13.46.2 Make Sauce
 - 13.46.3 Fill
 - 13.46.4 Suggested Process
- 13.47 Ground Beef in Barbecue Sauce (Semicold Pack)

- 13.47.1 Procedure
- 13.47.2 Suggested Process
- 13.48 Sliced Beef in Barbecue Sauce (Hot Pack)
- 13.48.1 Prepare Meat
- 13.48.2 Prepare Sauce
- 13.48.3 Fill Cans
- 13.48.4 Suggested Process
- 13.49 Sliced Pork in Barbecue Sauce
- 13.49.1 To Prepare Meat
- 13.49.2 To Prepare Sauce
- 13.49.3 To Process
- 13.50 Barbecued Beef in Sauce (Hot Pack)
- 13.50.1 Barbecue the Beef
- 13.50.2 Prepare Sauce
- 13.50.3 Fill Cans and Close
- 13.50.4 Suggested Process
- 13.51 Barbecue Party Dip
- 13.51.1 Procedure
- 13.51.2 Suggested Process
- 13.52 Corn Meal Mush with Bacon
- 13.52.1 Procedure
- 13.52.2 Suggested Process
- 13.53 Philadelphia Scrapple
- 13.53.1 Procedure
- 13.53.2 Suggested Process
- 13.54 Mince Meat Pie Filling
- 13.54.1 Procedure
- 13.54.2 Fill and Process
- 13.55 Rum Flavouring for Mince Meat
- 13.56 Brandy Flavoring for Mince Meat
- 13.57 English-Style Pork Kidneys in Lemon Sauce
- 13.57.1 Procedure
- 13.57.2 Suggested Process
- 13.58 Canned Rabbit Meat
- 13.58.1 To Can the Meat
- 13.58.2 To Can Pieces
- 13.58.3 Process
- 13.59 Canned Frog Legs
- 13.60 Canned Ham and Eggs
- 13.60.1 Procedure
- 13.60.2 Suggested Process
- 13.61 Canned Brains with Gravy
- 13.61.1 Procedure
- 13.62 Canned Beef Tripe
- 13.62.1 Selection of Tripe
- 13.62.2 Treatment Prior to Canning
- 13.62.3 Fill Cans
- 13.62.4 Suggested Process
- 14. STANDARDS AND QUALITY CONTROL MEASURES FOR MEAT AND MEAT PRODUCTS
- 14.1 Total Viable Counts
- 14.2 Coliforms
- 14.3 Enterococci

- 14.4 Other Indicators
- 14.5 Standards in Meat Industry
- 14.6 Hazard Analysis Critical Control Point (HACCP) System
- 14.7 ISO-9000 Standards
- 15. PLANT LAYOUT DESCRIPTION-MEAT PROCESSING
 - 15.1 Reception Area
 - 15.2 Slaughter Area
 - 15.3 Primary Processing Area
 - 15.4 Secondary Processing Area
 - 15.5 Further Processing Area
 - 15.6 Packaging Area
 - 15.7 Cold Storage
 - 15.8 Dispatch and Loading Area
 - 15.9 By-Product Processing Area
 - 15.10 Waste Treatment Area
 - 15.11 Quality Control and Laboratory
 - 15.12 Ancillary Areas
- 16. SOUPS, GRAVIES, AND SAUCES (INCLUDING MIXES)
 - 16.1 Making Stocks, Extract, and Mixes
 - 16.2 Beef Soup Stock
 - 16.2.1 Beef Stock with Vegetables Added
 - 16.3 Chicken Soup Stock
 - 16.4 Beef Extract
 - 16.5 Manufacture of Dry Soups and Gravy Mixes
 - 16.5.1 General Tips
 - 16.5.2 Small-Scale Production
 - 16.5.3 Large-Scale Production
 - 16.6 Soups
 - 16.7 Canned Beef Consomme
 - 16.7.1 Procedure
 - 16.7.2 Fill
 - 16.7.3 Suggested Process
 - 16.8 Canned Jellied Beef Consomme
 - 16.8.1 Suggested Process
 - 16.9 Spanish Bean Soup (Single Strength)
 - 16.9.1 Procedure
 - 16.9.2 Suggested Process
 - 16.10 Frozen Gazpacho
 - 16.10.1 Procedure
 - 16.11 Canned Chicken Broth
 - 16.11.1 Procedure
 - 16.11.2 Suggested Process
 - 16.12 Chicken-Flavoured Soup with Textured Vegetable Protein
 - 16.12.1 Procedure
 - 16.13 Canned Chicken Gumbo Soup
 - 16.13.1 Procedure
 - 16.13.2 Suggested Process
 - 16.14 Condensed Beef Bouillon or Broth
 - 16.14.1 Procedure
 - 16.14.2 Suggested Process
 - 16.15 Condensed Beef Bouillon or Broth with Rice
 - 16.15.1 Suggested Process

- 16.16 Canned Condensed Chicken Broth
 - 16.16.1 Procedure
 - 16.16.2 Suggested Process
- 16.17 Canned Condensed Chicken and Noodle Soup
 - 16.17.1 Suggested Process
- 16.18 Canned Condensed Chicken Broth with Rice
 - 16.18.1 Suggested Process
- 16.19 Condensed Beef and Noodle Soup
 - 16.19.1 Prepare Beef and Noodles
 - 16.19.2 Prepare Base
 - 16.19.3 Fill
 - 16.19.4 Suggested Process
- 16.20 Canned Condensed Beef Soup with Vegetables and Barley
 - 16.20.1 Prepare Base
- 16.21 Prepare Vegetables and Meat
 - 16.21.1 Fill
 - 16.21.2 Suggested Process
- 16.22 Condensed Cream of Chicken Soup
 - 16.22.1 Procedure
 - 16.22.2 Suggested Process
- 16.23 Canned Condensed Cream of Chicken Soup
 - 16.23.1 Procedure
 - 16.23.2 Suggested Process
- 16.24 Canned Condensed Chicken Vegetable Soup
 - 16.24.1 Prepare Meat and Vegetables
 - 16.24.2 Prepare Soup
 - 16.24.3 Fill
 - 16.24.4 Suggested Process
- 16.25 Condensed Old-Fashioned Vegetable Soup
 - 16.25.1 Prepare Vegetable-Macaroni Mixture
 - 16.25.2 Prepare Soup Base
 - 16.25.3 Fill
 - 16.25.4 Suggested Process
- 16.26 Canned Condensed Pea Soup
 - 16.26.1 Procedure
 - 16.26.2 Suggested Process
- 16.27 Canned Condensed Lentil Soup
 - 16.27.1 Suggested Process
- 16.28 Canned Condensed Cream of Celery Soup
 - 16.28.1 Procedure
 - 16.28.2 Suggested Process
- 16.29 Canned Condensed Cream of Asparagus Soup
 - 16.29.1 Suggested Process
- 16.30 Canned Condensed Cream of Spinach Soup
 - 16.30.1 Procedure
 - 16.30.2 Suggested Process
- 16.31 Canned Condensed Onion Soup
 - 16.31.1 Procedure
 - 16.31.2 Suggested Process
- 16.32 Canned Condensed Mulligatawny Soup
 - 16.32.1 Procedure
 - 16.32.2 Suggested Process

- 16.33 Canned Condensed Oxtail Soup
 - 16.33.1 Procedure
 - 16.33.2 Suggested Process
- 16.34 Canned Condensed Mock Turtle Soup
 - 16.34.1 Procedure
 - 16.34.2 Suggested Process
- 16.35 Green Turtle Soup
 - 16.35.1 Procedure
 - 16.35.2 Suggested Process
- 16.36 Snapping Turtle Soup
 - 16.36.1 Procedure
 - 16.36.2 Suggested Process
- 16.37 Beef-Flavour Soup and Gravy Base Mix
 - 16.37.1 Procedure
 - 16.37.2 To Use
- 16.38 Beef-Type Broth Mix (Low Sodium)
 - 16.38.1 Procedure
 - 16.38.2 To Use
- 16.39 Beef Broth Base Mix (Paste from)
 - 16.39.1 Procedure
 - 16.39.2 Recommended Use
- 16.40 Beef Soup Mix
 - 16.40.1 Procedure
 - 16.40.2 To Reconstitute
- 16.41 Jellied Beef Consomme Base Mix
 - 16.41.1 Procedure
 - 16.41.2 Recommended Use
- 16.42 Beef Noodle Soup Base Mix
 - 16.42.1 Procedure
 - 16.42.2 To Use
- 16.43 Beef Noodle Soup Mix
 - 16.43.1 Procedure
 - 16.43.2 To Use
- 16.44 Chicken-Type Broth Mix (Low Sodium)
 - 16.44.1 Procedure
 - 16.44.2 To Use
- 16.45 Clear Chicken Soup Base Mix
 - 16.45.1 Procedure
 - 16.45.2 Recommended Use
- 16.46 Jellied Chicken Soup Base Mix
 - 16.46.1 Recommended Use
- 16.47 Soup Dehydrated, Chicken (Type II with Noodles)
- 16.48 Chicken Noodle Soup Mix
 - 16.48.1 Procedure
 - 16.48.2 To Rehydrate
- 16.49 Cream of Chicken Soup Base Mix
 - 16.49.1 Procedure
 - 16.49.2 To Use
- 16.50 Cream of Chicken Soup Mix
 - 16.50.1 Procedure
 - 16.50.2 To Rehydrate
- 16.51 Chicken Noodle Soup Mix (Dry Style)
 - 16.51.1 Procedure

- 16.51.2 To Rehydrate
- 16.52 Chicken Noodle Soup Mix (Paste Style)
 - 16.52.1 Procedure
 - 16.52.2 To Rehydrate
- 16.53 Chicken-Flavoured Soup Base Mix
 - 16.53.1 Procedure
- 16.54 Cream of Mushroom Soup Mix
 - 16.54.1 Procedure
 - 16.54.2 To Use
- 16.55 Instant Onion Soup Mix
 - 16.55.1 Procedure
 - 16.55.2 To Use
- 16.56 Oxtail Soup Mix
 - 16.56.1 Procedure
 - 16.56.2 To Reconstitute
- 16.57 Mulligatawny Soup Mix
 - 16.57.1 Procedure
 - 16.57.2 To Reconstitute
- 16.58 Mock Turtle Soup Mix
 - 16.58.1 Procedure
 - 16.58.2 To Reconstitute
- 16.59 Beet Soup Mix (Borscht)
 - 16.59.1 Procedure
 - 16.59.2 Recommended Use
- 16.60 Gravy for Frozen Pot Pies
 - 16.60.1 Chicken Pies
 - 16.60.2 For Turkey Pies
 - 16.60.3 For Tuna Pies
- 16.61 Frozen Extender for Roast Chicken or Turkey Gravy
 - 16.61.1 Procedure
 - 16.61.2 To Use
- 16.62 Frozen Giblet Gravy
 - 16.62.1 Prepare Giblets
 - 16.62.2 Prepare Gravy
 - 16.62.3 To Use
- 16.63 Dry Mix Soup and Gravy Base Beef
- 16.64 Au Jus Gravy Mix
 - 16.64.1 Procedure
 - 16.64.2 To Use
- 16.65 Gravy Mix for Keep Pot Roast
 - 16.65.1 Procedure
 - 16.65.2 To Use
- 16.66 Brown Gravy Mix
 - 16.66.1 Procedure
 - 16.66.2 To Use
- 16.67 Brown Gravy Mix (Dry)
 - 16.67.1 Procedure
 - 16.67.2 To Use
- 16.68 Chicken Gravy Mix (Dry)
 - 16.68.1 Procedure
 - 16.68.2 To Use
- 16.69 Chicken-Flavoured Gravy Mix (Cook-up Type)
 - 16.69.1 Procedure

- 16.69.2 To Prepare Gravy
- 16.70 Chicken-Flavored Gravy Mix
 - 16.70.1 Procedure
 - 16.70.2 To Use
- 16.71 Turkey-Flavored Instant Gravy Mix
 - 16.71.1 Procedure
 - 16.71.2 To Use
- 16.72 Mushroom Gravy Mix
 - 16.72.1 Procedure
 - 16.72.2 To Use
- 16.73 Ham-Style Gravy Mix
 - 16.73.1 Procedure
 - 16.73.2 To Use
- 16.74 Sauces
- 16.75 Bordelaise Sauce for Freezing
 - 16.75.1 Procedure
- 16.76 Bottled Meat Sauce
 - 16.76.1 Procedure
- 16.77 Frozen Sauce a La Barbara with Ham-Like Textured Vegetable Protein Dice
 - 16.77.1 Procedure
- 16.78 Marinara Sauce Base Mix
 - 16.78.1 Procedure
 - 16.78.2 To Use
- 16.79 Barbecue Sauce
 - 16.79.1 Procedure
- 16.80 Barbecue Sauce Mix
 - 16.80.1 Procedure
- 16.81 Barbecue Sauce Mix
 - 16.81.1 Procedure
 - 16.81.2 To Use
- 16.82 Oil Spice for Barbecue Sauce
- 16.83 Ground Beef in Barbecue Sauce (Hot Pack)
 - 16.83.1 Cook Meat
 - 16.83.2 Make Sauce
 - 16.83.3 Fill
 - 16.83.4 Suggested Process
- 16.84 Ground Beef in Barbecue Sauce (Semicold Pack)
 - 16.84.1 Procedure
 - 16.84.2 Suggested Process
- 16.85 Barbecue Sauce Prepared with Peanut Flour
 - 16.85.1 Procedure
- 16.86 Barbecue Sauce
 - 16.86.1 Processing Pointers
- 16.87 Canned Sweet Barbecue Sauce (Can be Used with Relish and/or Chutney)
 - 16.87.1 Procedure
- 16.88 Canned Barbecue Sauce
 - 16.88.1 Procedure
- 17. MEAT AND POULTRY PRODUCTS PACKAGING
 - 17.1 Importance of Meat Packaging
 - 17.2 Packaging of Fresh Meat
 - 17.2.1 Packaging Requirements
 - 17.2.2 Packaging Materials and Techniques

17.3 Packaging of Frozen Meat	
17.3.1 Packaging Requirements	
17.3.2 Packaging Materials	
17.4 Packaging of Cured Meat	
17.4.1 Packaging Requirements	
17.4.2 Packaging Materials	
17.5 Packaging of Thermo-Processed / Cooked Meat	
17.6 Packaging of Dehydrated Meat	
17.7 Packaging of Meat Products	
17.7.1 Packaging Materials	
17.8 Packaging of Poultry	
17.8.1 Packaging Materials	
17.9 Modern Trends in Meat and Poultry Packaging	
17.9.1 Retortable Flexible Pouch	
17.9.2 Roast-in-Bags	
17.9.3 Microwave Packages	
17.9.4 Cryovac Packages	
18. COLD CHAIN MANAGEMENT IN MEAT STORAGE, DISTRIBUTION AND RETAIL	
18.1 Meat Spoilage	
18.2 Meat Supply Cold Chain Management	
18.2.1 Cold Chain in Slaughterhouse	
18.2.1.1 Air Chilling	
18.2.1.2 Immersion Chilling	
18.2.1.3 Spray Chilling	
18.2.1.4 Vacuum Chilling	
18.2.2 Cold Chain in Meat Distribution	
18.2.3 Cold Chain in Meat Retail	
18.3 Available Options in Meat Supply Cold Chain Management	
18.3.1 Chilled and Frozen Storage Combinations	
18.3.2 Superchilling	
18.3.3 Ionizing Radiation	
18.3.4 Biopreservation	
18.3.5 High Hydrostatic Pressure (HHP)	
18.3.6 Active Packaging	
18.3.6.1 Antimicrobial Active Packaging	
18.3.6.2 Antioxidant Active Packaging	
18.3.6.3 Carbon-Dioxide Emitting/Generating Packaging	
18.3.7 Wireless Sensors	
19. BIS STANDARDS	
20. ISO STANDARDS	
21. FACTORY LAYOUT AND PROCESS FLOW CHART & DIAGRAM	
22. PHOTOGRAPHS OF PLANT AND MACHINERY WITH SUPPLIERS CONTACT DETAILS	
• Meat Dicer	
• Meat Mixer and Grinder	
• Brine Injector-Tenderiser	
• Frozen Meat Block Cutter	
• Table Band Saw	
• Meat Ball Forming Machine	
• Blast Chiller Refrigerator	
• Vacuum Meat Tumbler	
• Meat Mincer	
• Vacuum Meat Bowl Cutter for Sausage or Can Food	

- Meat Tenderizer
- Vacuum Filler
- Sausage Peeler
- Meat Mixer
- Sausage Cooking Vat
- Double Chamber Vacuum Packaging Machine
- Semi-Automatic Tray Sealer
- Smoke Chamber
- Sausage Clipping Machine
- Automatic Thermoforming Packing Machine
- Sausage Stuffer / Filler
- Automatic Digital Meat Flattening Machine
- Air Chiller
- Can Seamer

About NIIR

NIIR PROJECT CONSULTANCY SERVICES (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our various services are: Detailed Project Report, Business Plan for Manufacturing Plant, Start-up Ideas, Business Ideas for Entrepreneurs, Start up Business Opportunities, entrepreneurship projects, Successful Business Plan, Industry Trends, Market Research, Manufacturing Process, Machinery, Raw Materials, project report, Cost and Revenue, Pre-feasibility study for Profitable Manufacturing Business, Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Business Opportunities, Investment Opportunities for Most Profitable Business in India, Manufacturing Business Ideas, Preparation of Project Profile, Pre-Investment and Pre-Feasibility Study, Market Research Study, Preparation of Techno-Economic Feasibility Report, Identification and Section of Plant, Process, Equipment, General Guidance, Startup Help, Technical and Commercial Counseling for setting up new industrial project and Most Profitable Small Scale Business.

NPCS also publishes various process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.

Our Detailed Project report aims at providing all the critical data required by any entrepreneur vying to venture into Project. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line.

NIIR PROJECT CONSULTANCY SERVICES, 106-E, Kamla Nagar, New Delhi-110007, India.
Email: npcs.india@gmail.com **Website:** NIIR.org

Sun, 31 Aug 2025 08:50:00 +0000