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Handbook on Pig Farming and Pork Processing (Feeding Management, Breeding, Housing Management, Sausages, Bacon, Cooked Ham with Packaging)2nd Revised Edition

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About the Book

Pig farming is the raising and breeding of pigs. Among the various livestock species, piggery is most potential source for meat production and pigs are more efficient feed converters after the broiler. Pig rearing has traditionally been in the main occupational axis of the socially backward down-trodden class of Indian population since time immemorial. But at present commercial pig farming has greatly changed social scenario of this business in India. Now everyone is conscious about the economic importance of pig farming.

Pig farming for meat production is one of the best and profitable business ideas for people. There are several highly meat producing pig breeds available and Initial requirements of small investment, quick returns and utilization of bristles and manure further increase the importance of this animal.

This handbook is designed for use by everyone engaged in the pork production. The book explains about how to raise and care for pigs, by choosing the right breed, how to house, feed and breed them, butchering process, manufacturing process of various pork products and sample plant layouts & process flow sheets with machinery details. Major contents of the book are behavior of pigs, feeding management, pig breeding, housing management, diseases, pork processing, sausages, bacon, cooked ham, chilling and freezing of meat, meat packaging.

It will be a standard reference book for professionals, food technologists, entrepreneurs, and others interested in startup of pig farming and pork production.

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NIIR PROJECT CONSULTANCY SERVICES
106-E, Kamla Nagar, New Delhi-110007, India

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