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Handbook on Meat Products Manufacturing (Processing, Preservation and Packaging)

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About the Book

Meat products are an essential component of the global food industry, consumed in various forms across different cultures and cuisines. With increasing demand for protein-rich diets, convenience foods, and value-added meat products, the meat processing industry is witnessing rapid growth and transformation. Urbanization, evolving consumer preferences, expansion of cold chain infrastructure, and rising exports are driving the sector forward, making it one of the most lucrative domains in the food processing landscape. In developing nations, including India, the government's focus on promoting food entrepreneurship and modernizing agro-industries has further opened up new avenues for investment and innovation in this field.

The global meat processing market continues to grow steadily, supported by technological advancements, automation, and improved food safety standards. Consumers are now more aware of hygiene, quality, and shelf life, leading to a significant rise in demand for hygienically packaged and processed meat. Moreover, the availability of ready-to-cook and ready-to-eat meat products in retail shelves has created vast opportunities for manufacturers, entrepreneurs, and investors alike. From sausages and frankfurters to bacon, ham, salami, kebabs, and meatballs, processed meat products are now a staple in both household kitchens and commercial food service chains.

This book is a comprehensive and practical resource dedicated to the commercial meat processing industry. It provides in-depth information on the methods, techniques, and technologies involved in the transformation of raw meat into high-quality, safe, and marketable food products. The book covers a wide range of topics, including the fundamentals of meat science, the conversion of muscle to meat, the evolution and history of meat processing, flavour enhancement, tenderness optimization, preservation techniques, and advanced packaging systems.

It explains the processes behind the manufacturing of various meat products such as sausages, ham, bacon, meatballs, canned meats, chicken nuggets, kebabs, frankfurters, and salami. Readers will gain valuable insights into curing, smoking, drying, marination, emulsification, fermentation, vacuum packaging, high-pressure processing, and refrigeration technologies. The book also discusses colour and flavour development, moisture retention, surface protection, and food safety considerations. It offers complete guidance on plant setup, layout design, raw material handling, government regulations, BIS specifications, export documentation,

and handling requirements for transportation and storage.

This book serves as an authoritative guide to the technical and business aspects of meat product manufacturing. It is enriched with diagrams, process flowcharts, and real-world illustrations, including photographs of modern meat processing machinery and supplier contact details. It is a complete manual for starting and managing a meat processing unit and presents a step-by-step roadmap from business planning and equipment selection to marketing and export readiness.

A total guide to manufacturing and entrepreneurial success in one of today's most promising food sectors, this book is a one-stop reference for anyone seeking opportunities in meat processing. It is the only complete book of its kind, offering how-to knowledge for professionals, investors, food technologists, students, and agribusiness enthusiasts. Whether you're entering the industry or scaling up operations, this handbook will equip you with everything you need to know about modern meat products manufacturing.

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