

Fresh Meat Technology Handbook

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The origin of meat processing is lost in antiquity but probably began when primitive humans first learned that salt is an effective preservative and that cooking prolongs the keeping quality of fresh meat. This book includes the processing of fresh meats, the different curing agents, method of curing, smoking and manufacturing of various meat products such as sausages, canned meat, cured and smoked meats etc. The book is very useful for entrepreneurs, technocrats and those who want to venture in to this field.

Note: This book is also known as 'The Complete Book on Meat Processing And Preservation with Packaging Technology', NI162. 1. MEAT PRODUCT

Curing

Comminution

Smoking

Canning

Freezing

Dehydration

By-Products

2. TENDERNESS

Feed Additives

Balanced Electrolyte Composition

Ante-Mortem Enzyme and other Treatments

Stabilized, Purified Enzyme Preparation

Enzyme and Antibiotic Synergism

Controlled Enzyme Distribution

Uniform Enzyme Distribution

Treated and Standardized Enzyme Solution

Activators of Natural Proteolytic Enzymes

Collagen Diminution Agents

Reversibly Inactivated Enzymes

Pre-Rigor Mortis Enzyme Treatment

Enzyme and Antibiotic Synergism

Tenderization of Connective Tissue

Cold Water Buffered Enzyme Solution

Isotonic Enzyme Solution with Specific Activity

Buffered Enzyme Combined with Gelatin

Pre-Rigor Mortis Injection

Water Injection

Water and Gas Injection
 Water and Cellulose Gum Injection
 Whole Blood or Whole Milk Injection
 Post-Rigor Mortis Enzyme Treatment
 Tenderizer Composition
 Aerosol Tenderizing Compositions
 Enzyme with Higher Sodium Phosphates
 Enzyme with Basic Pyrophosphate Salts
 Balanced Activity of Papain and Bromelin
 Enzyme with Nonlinear Phosphates in Saline
 Enzyme and Fat Combination
 Gas as Tenderizer Carrier
 Inactivation of Enzymes with High Pressure
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 Tragacanth Addition
 Meat Pieces with Tenderized Core
 Aging at Elevated and Controlled Temperatures
 Variable Dew Point Control
 Vacuum Packaged Cuts
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 Controlled Atmosphere
 Electron Beam Generator Radiation
 Forced Dry Air Circulation
 Treatment with Additives
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 Increased Injection Level of Sodium
 Chloride and Phosphate
 Marination and Refrigeration
 Sodium Bicarbonate and Vinegar
 Treatment with High-Pressure Gaseous Atmosphere
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 Solution Application Devices
 Automatic Spraying Apparatus
 Jet Injection Apparatus
 Mechanical Tenderizing
 Composite Steaks by Mechanical Method
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 Action of Supersonic Energy
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 Action of *Thamnidium elegans*
 Pre-Rigor Mortis Injection of *Aspergillus niger* Mycelium
 Acid Activation of *Thamnidium elegans*
 Anta-Mortem injection of *Thamnidium* and *Aspergillus*
Thamnidium and Antibiotic Synergism
 Action of *Pseudomonas* and *Achromobacter*

Combined Action of Flavouring and
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Monosodium Glutamate Eliminates Mutton Flavour

Application of Dry Tenderizer and Flavouring Materials

Inhibition of Warmed-Over Flavour

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Meat Hydrolysates and Extracts

Acid Hydrolysis of Water-Insoluble Meat Residue

Fractionation of the Flavour Precursor

Hydrolysis of Meat

Bone Hydrolysates and Extracts

Continuous Counterflow Hydrolysis

Continuous Hydrolysis

Protein Hydrolysate

Synthetic Flavouring

Cysteine and Glyceraldehyde Base

Cysteine and Ribose

Derivatives of Mercapto-Acetaldehyde

α -Ketobutyrate, Inosinate, and Glutamate Base

Nitrite and Amino Acids

Cysteine, Sugar, Inosinate, and Protein Hydrolysate Base

Cysteine, Thiamine and Proteinaceous Substance Base

Ribose, Glycerol, Proline, Cysteine, and Methionine

Amino-Carbonyl Complexes from Protein Hydrolysates

Heat-Treated Slurried Meat and Ascorbic Acid

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Ante-Mortem Treatment

Adrenalin and Ascorbic Acid

Treatment with Gaseous Atmosphere

Carbon Monoxide

Oxygen Under Pressure

Ammonia

Hemoglobin Base Colouring Compositions

Stable Compositions in Liquid and Paste Form

Compositions in Dry Powder Form

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Certified Monoazo Red Dyes

Ascorbate, Phosphate, and Citrate

Ascorbate, Gelatin, and Monosodium Glutamate

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Removal of Residual Blood

Protection of Bone Colour of Primal Cuts

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Fatty Alcohol or Fatty Acid Protective Film

Preliminary Ice Coating

Intermediate Glycerol Layer

Intermediate Water Layer

Lactic Acid-Fatty Acid Triglycerides

Water-in-Oil Emulsion Containing Gum

Mixture of Mono- and Diglycerides in Oil

Acetylated Monoglycerides

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Ethylcellulose Plasticized with Edible Oil

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Combusted Fuel Gas Atmosphere to Improve Flavour
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Continuous Steam Cooking of Ground Meat
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High Pressure Roasting in Air Medium
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Roasting in Suspended State

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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.

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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.

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