

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

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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.

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13. MISCELLANEOUS CANNED MEAT PRODUCTS

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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
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- 13.62.2 Treatment Prior to Canning
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- 13.62.4 Suggested Process
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- 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
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 - 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
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 - 16.9.2 Suggested Process
 - 16.10 Frozen Gazpacho
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 - 16.11 Canned Chicken Broth
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 - 16.11.2 Suggested Process
 - 16.12 Chicken-Flavoured Soup with Textured Vegetable Protein
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 - 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
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 - 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
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 - 16.19.1 Prepare Beef and Noodles
 - 16.19.2 Prepare Base
 - 16.19.3 Fill
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- 16.20 Canned Condensed Beef Soup with Vegetables and Barley
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 - 16.21.1 Fill
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 - 16.22.2 Suggested Process
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 - 16.23.2 Suggested Process
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 - 16.34.2 Suggested Process
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 - 16.40.1 Procedure
 - 16.40.2 To Reconstitute
- 16.41 Jellied Beef Consomme Base Mix
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 - 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)
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 - 16.49.2 To Use
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- 16.53 Chicken-Flavoured Soup Base Mix
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 - 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

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