



## Healthful meat product development: A scientific approach

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### Abstract:

It is necessary to produce quality value added meat products to meet the requirements of domestic sector and to promote exports. CFTRI has contributed a significant role in fulfilling this demand by developing series of value added consumer oriented healthful meat products. Scientific innovation included selection of appropriate quality raw material, correct designing product formulation, optimum processing, right packaging, storage stability, flavour retention and nutritional characterization etc. The aforesaid factors have proved the success of innovation in development of processed meat products. A few examples of shelf stable products innovated are; varieties of dehydrate convenience gravy mixes, varieties of gravy paste for veg and non-veg uses, meat wafers, chicken titbits, Egg paneer/cube, biriyani paste, chicken biriyani, kabab mix, retort pouch products etc. Apart from shelf stable products chilled and frozen meat products viz. meat sausages, ham & bacon, low fat meat kofta, meat burger, chilled or frozen varieties of traditional meat products etc are also in the list. It is a matter of honour to say CFTRI has successfully transferred and demonstrated all the technologies to more than 100 entrepreneurs for commercialization. Recently CFTRI has developed an innovative first of its kind healthful egg sausage and eggless mayonnaise.

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