

## 20FT012 - ANIMAL PRODUCTS PROCESSING

Hours per week				Total hours:								
L	T	P	C	L	T	P	WA/RA	SSH/HSB	CS	SA	S	BS
3	-	3	5	45	-	45	15	30	-	5	5	-

### Course Description and Objectives:

To understand about the composition, nutritive value of meat, poultry and fish. To know about processing technology of meat, poultry and fish. To learn the technology of meat products and eggs.

### Course Outcomes:

Upon successful completion of this course student should be able to:

- The student will be able to understand about the composition of meat, poultry and fish.
- The student will have knowledge on the processing of meat, poultry and fish and their by products.
- The students will have knowledge about meat plant sanitation, hygiene and standards.

### ACTIVITIES

- ✓ Mention the quality requirements for a fish processing UNIT.
- ✓ Mention the uses of by-products obtained from poultry processing UNIT.

## **SKILLS**

- ✓ Proficient in various meat preservation techniques.
- ✓ Process meat, fish and poultry into various value added products.
- ✓ Expert in various post mortem and antemortem techniques.
- ✓ Suggest regulations for meat processing plants.

## **UNIT - I**

Sources of meat and meat products in India, its importance in national economy. Chemical composition and microscopic structure of meat. Slaughtering of animals and poultry, inspection and grading of meat. Factors affecting post- mortem changes, properties and shelf life of meat. Meat quality evaluation. Mechanical deboning, meat tenderization. Aging, pickling and smoking of meat. Meat plant sanitation and safety, byproduct utilization.

## **UNIT - II**

Poultry: classification, composition, preservation methods and processing. Structure, composition, nutritive value and functional properties of eggs and its preservation by different methods. Processing of egg products. Factors affecting egg quality and measures of egg quality. Types of fish, composition, structure, post-mortem changes in fish. Handling of fresh water fish. Preparation of fish products, fish sausage and homemaking's.

## **UNIT - III**

Fish products - production of fishmeal, fish protein concentrate, fish liver oil and fish sauce and other important byproducts; Quality control of processed fish; Milk processing: Milk processing flow sheet – Filtration / clarification, Storage of milk, Standardization – simple problems in standardization, Homogenization, pasteurization– types of pasteurization process. Equipments used in each process - Cream separating centrifuges, Pasteurizers (Heat Exchangers), Homogenizers, Bottle and pouch fillers, Milk Chillers, Plant piping, Pumps.

## **UNIT - IV**

Manufacture of dairy products: Manufacture of Cream, Butter, Ghee, Milk powder, Cheese – types and defects in cheese. Quality aspects of these products. Equipment's used for manufacture of each product like butter, churn, ghee. Boiler, Spray and Drum Dryers, Product instantizing equipment etc.

## **UNIT - V**

Manufacture of Ice Cream and other dairy products. Manufacture of Ice– Chemistry and technology –Microbiology of ice cream – Quality aspects. Manufacture of paneer, Toned Milk, Sweetened condensed milk, Khoa. Fermented dairy products: Fermented products – Yoghurt, curd, acidophilus milk, butter milk. dairy plant sanitization – Cleaning in place – bottle and can washing, cleaning of tankers and silos – Detergents and sanitizers used.

**TEXT BOOKS:**

1. Lawrie, R.A. 1975. Meat Science, 2nd Edn. Pergamon Press, Oxford UK.
2. VijayaKhader,2001,“ATextbookofFoodScienceandTechnology”,ICAR,NewDelhi.
3. Modern Dairy Products, Lampert LH; 1970, Chemical Publishing Company.

**REFERENCES BOOKS:**

1. Developments in Dairy Chemistry – Vol 1 & 2; Fox PF; Applied Science Pub Ltd.
2. Milk & Milk Processing; Herrington BL; 1948, McGraw-Hill Book Company.
3. Portsmouth, J.I. 1979, Commercial Rabbit Meat Production. 2nd Edn. Saiga Survey, England.