**Meat Inspection & Technology(B) (FOH. 526)**

**Overall aims of the Course:**

Understanding the chemical and morphological characters of different types of meat and it’s relation to technical properties of meat Formulation of different processed meat products based on different models of binding and Improvement of different types of meat products.

**Course contents:**

* Morphology and chemistry of meat
* Layout of meat processing
* Technological properties of meat
* Machinery
* Non meat ingredients
* casing
* Formulation and inspection luncheon
* Naturally induced binding in meat products
* Formulation and inspection of fresh sausages & burger
* Formulation and inspection of fermented sausage
* Meat proteins and coagulation theory
* Cured products & roasted beef
* Formulation and inspection of pastirma
* Principle of meat preservation

1. by low temperature
2. by high temperature (canning)
3. by drying and smoking

* Formulation and inspection of coated product
* Formulation and inspection of canned meat
* Inspection of minced meat