

Livestock Products Processing Laboratory

CIPHET's endeavor to improve the post harvest handling and processing scenario of livestock products has got a boost with the establishment of a new laboratory in the division of ASEC. The newly established laboratory is named as "Livestock Products Processing Lab". The main objectives are research and development activities in the field of livestock products processing. The laboratory has started functioning with research activities on development of low cost, nutritionally improved meat products utilizing vegetable by-products and locally manufactured equipment. The laboratory is having the facilities for pilot scale production of meat products, quality evaluation, and shelf life testing of livestock products. A winter school on "Recent developments in post harvest handling and value addition to livestock products" and an entrepreneurship development programmer on "Development of value added meat products using simple technologies" have been recently successfully conducted. Further seven entrepreneurs have been licensed and signed MoU for using the meat processing and value addition technologies developed in this laboratory. The following research projects are going on in this lab:

- Development of shelf life extending compounds from fruits and vegetables for use in meat products
- Shelf life extension of meat and meat products through innovative packaging interventions
- A value chain on novelty pork products under organized pig farming system (NAIP).

Major equipment:

1. Meat Grinder/Mincer:

It is basic requirement in meat processing and development of value added products. The major parts are sharp blades, different size plates (8mm, 10mm and 12 mm) and a hoover/worm which pushes the meat chunks into the blade and plate. It is principally used to reduce the size of meat and fat particles.



Bowl Chopper/ Meat Cutter:

It is important equipment used in meat processing. It is very much useful in the manufacture of emulsion type of meat products. It has a rotating bowl and a pair of sharp blades which helps in cutting the muscle and connective tissue structures. Further the larger size fat and protein particles are reduced to less than 100 micron.



Sausage Filler:

It is used for the manufacture of different types of sausages, frankfurters, salamis and other exotic meat products. Major parts are different sizes of cylinders, Hydraulic press and a stage for holding the meat. It works on Hydraulic pressure.

