

## **Functional/Health-oriented Meat Products:**

Meat and meat products are always maligned to have high-fat, high calories, low-fiber, high-salt and high cholesterol content. Various emulsion based functional meat products with high nutritive value includes

- Fibre enriched pork loaves
- Fibre enriched goat meat patties
- Omega-3 enriched low-fat chicken meat patties
- Enrobed goat meat chunks
- Omega-3 enriched goat meat patties
- Low-fat buffalo meat patties
- Fiber enriched chicken meat loaves

## **Ready-to-eat meat snacks:**

Various mouth-watering meat based ready-to-eat snacks such as meat cutlets, meat croquette, meat samosa can be prepared easily. These snack products are spicy, nutritious and suitable for Indian palate. These may be used as tea-time, breakfast time snacks. Traditionally, these products are deep fat fried which lead to high fat up take and higher trans-fat.

## **Extended Storage life Chicken Meat Snacks:**

**Chicken kurkure:** Chicken meat kurkure are extruded, nutritious meat based snack product. It can be stored without refrigeration at room temperature for 3-4 months. The total protein content in the developed kurkure varied in the range of 20-25%.

## **Dried Meat Products:**

**Meat waddi:** Waddi is the common Indian culinary product used in various curry products. The meat waddi prepared from chicken meat and has high protein content (50% DM basis). It can be stored at room temperature for 2-3 months.



**Meat Biscuits:** Meat based biscuits were developed using spent hen chicken meat. These biscuits have high protein, 21-23% and can be stored



**Meat noodles:** Chicken meat noodles with high protein content. It is shelf stable at room temperature and can be stored under modified atmosphere packaging conditions more than 3months.



### **Tenderizing Mixture:**

The tenderizing powder which can be effectively used as curing ingredient for the tenderization of tougher meat.

### **Vegetarian Meat/ Simulated Meat Products:**

Catering to the needs of the vegetarian population, meat like products have been developed which provide nutritional value almost similar to meat products. These are developed from soy and soy based products and has high protein value. These products are comparable in taste, flavor, almost similar texture compared to meat products. It can be fried, smoked and broiled to have variety.

**Kababs:** Kabab is very popular ready-to-eat meat product. Amongst the kababs, seekh kabab is most popular. Shami kabab is very popular in Punjab.

**Barbeque chicken:** Parts of chicken carcass are marinated and seasoned with spices before barbequed to improve flavour and taste.

**Retort Technology for shelf stable curry based meat products :**

Retorting is preservation of curry based meat products by sterilizing at high temperature and pressure for sufficient time. This increases the shelf life of meat products up to 1.5- 2 years at room temperature.

**Restructured Meat Products:**

Under this technology, lower value cuts and quality trimmings into produce of higher value. Thus meat products can be developed from different types of meat. The common methods used for tumbling are chunking, tearing, flaking.