# CONTENTS

<table>
<thead>
<tr>
<th>Chapter</th>
<th>Section</th>
<th>Page No</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dedication</td>
<td></td>
<td>i</td>
</tr>
<tr>
<td>Acknowledgements</td>
<td></td>
<td>ii</td>
</tr>
<tr>
<td>List of abbreviations</td>
<td></td>
<td>iv</td>
</tr>
<tr>
<td>List of tables</td>
<td></td>
<td>vi</td>
</tr>
<tr>
<td>List of figures / photographs</td>
<td></td>
<td>xi</td>
</tr>
</tbody>
</table>

**Chapter 1 Introduction**

**Chapter 2 Review of Literature**  
2.1 Meat  
2.2 Structure of meat  
2.3 Composition of meat  
2.4 Nutritional value of meat  
2.5 Post-mortem changes in meat  
2.6 Meat microbiology  
2.6.1 Source of microbial contaminations  
2.6.2 Microorganisms present in meat  
2.6.3 Factors affecting microbial activity  
2.6.4 Microorganisms associated with meat spoilage

<table>
<thead>
<tr>
<th>Subsection</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>(i) Contractile proteins</td>
<td>16</td>
</tr>
<tr>
<td>(a) Myosin</td>
<td>18</td>
</tr>
<tr>
<td>(b) Actin</td>
<td>18</td>
</tr>
<tr>
<td>(ii) Actomyosin</td>
<td>18</td>
</tr>
<tr>
<td>(iii) Other contractile proteins</td>
<td>18</td>
</tr>
<tr>
<td>(iv) Connective tissues</td>
<td>18</td>
</tr>
<tr>
<td>(i) Extrinsic factors</td>
<td>24</td>
</tr>
<tr>
<td>(a) Temperature</td>
<td>24</td>
</tr>
<tr>
<td>(b) Relative humidity / humidity</td>
<td>26</td>
</tr>
<tr>
<td>(c) Oxygen requirement</td>
<td>26</td>
</tr>
<tr>
<td>(d) Physical state</td>
<td>27</td>
</tr>
<tr>
<td>(ii) Intrinsic factors</td>
<td>27</td>
</tr>
<tr>
<td>(a) Moisture and osmotic pressure</td>
<td>27</td>
</tr>
<tr>
<td>(b) pH</td>
<td>31</td>
</tr>
<tr>
<td>(c) Oxidation-reduction potentials</td>
<td>32</td>
</tr>
<tr>
<td>(i) <em>Staphylococcus</em></td>
<td>35</td>
</tr>
<tr>
<td>(ii) <em>Salmonella</em></td>
<td>37</td>
</tr>
<tr>
<td>(iii) <em>Yersinia enterocolitica</em></td>
<td>41</td>
</tr>
<tr>
<td>(iv) <em>Listeria monocytogenes</em></td>
<td>41</td>
</tr>
</tbody>
</table>
(v) *Escherichia coli* 43
(vi) Yeasts and molds 45

2.7 Meat spoilage 47

2.8 Control of spoilage in meat 48
2.8.1 Spoilage control by addition of glucose 49
2.8.2 Spoilage control by reduction of pH 49
2.8.3 Spoilage control by treatment with organic acid 50
2.8.4 Spoilage control by reduction in temperature 51
2.8.5 Spoilage control by drying / dehydration / desiccation 52
2.8.6 Spoilage control by packaging (modified and vacuum packaging) 53
2.8.7 Spoilage control by spray / dip / immersion and pasteurization 54
2.8.8 Other methods of meat preservation 55
   (i) Curing 55
   (ii) Use of natural anti-microbial agents in preservation of meat 55
   (iii) Use of natural antioxidant agents in preservation of meat 56

2.9 Hurdle technology 59

2.10 Hurdle processed meat products 64
2.10.1 Dehydrated meat 64
2.10.2 Meat powder 68
2.10.3 Pickles 68

Chapter 3 Materials and Methods 70

3.1 Collection of raw meat 74
3.2 Product development 74
3.2.1 Hurdle processed meat pickles 74
   3.2.1.1 Preparation of stock of natural products 74
   3.2.1.2 Preparation of pickles 74
3.2.2 Hurdle processed dehydrated meat powder 77
3.3 Sample packaging 78
3.4 Evaluation of organoleptic qualities 78
3.5 Microbiological analysis 78
   3.5.1 Determination of minimum inhibitory concentration (MIC) of preservatives 80
3.6 Physicochemical analysis 81
   3.6.1 pH measurement 81
   3.6.2 Thiobarbituric acid (TBA) number 81
   3.6.3 Moisture content 81
   3.6.4 Ash content 81
Chapter 4  Results and Discussion

Product one: Hurdle processed meat pickles
4.1 Development and quality evaluation of buffalo meat pickles
   4.1.1 The Physicochemical characteristics
      4.1.1.1 pH
      4.1.1.2 Protein content
      4.1.1.3 TBA number
      4.1.1.4 Ash content
   4.1.2 Minimum inhibitory concentration (MIC) of various treatments
   4.1.3 Microbiological characteristics
      4.1.3.1 Total plate count (TPC)
      4.1.3.2 Coliform counts
      4.1.3.3 Staphylococcus counts
      4.1.3.4 Proteolytic and lipolytic counts
      4.1.3.5 Yeast and mold count
   4.1.4 Organoleptic / sensory characteristics
      4.1.4.1 Colour
      4.1.4.2 Odour
      4.1.4.3 Texture
      4.1.4.4 Taste
      4.1.4.5 Palatability
   4.1.5 Textural characteristics
      4.1.5.1 Hardness
      4.1.5.2 Cohesiveness
      4.1.5.3 Gumminess
   4.1.6 Shelf life of hurdle processed meat pickles

Product two: Hurdle processed meat powder
4.2 Development and quality evaluation of buffalo meat powder
   4.2.1 The Physicochemical characteristics
      4.2.1.1 Average particle size
      4.2.1.2 Moisture content
      4.2.1.3 pH
      4.2.1.4 Protein content
      4.2.1.5 Fat content
      4.2.1.6 TBA number
4.2.1.7 Ash content
4.2.2 Microbiological characteristics
  4.2.2.1 Total plate count (TPC)
  4.2.2.2 Coliform and Staphylococcus counts
  4.2.2.3 Proteolytic and lipolytic counts
  4.2.2.4 Yeast and mold counts
4.2.3 Organoleptic / sensory characteristics
  4.2.3.1 Colour
  4.2.3.2 Odour
4.2.4 Shelf life of hurdle processed meat powder

Chapter 5 Summary and Conclusions

Chapter 6 Recommendations

Annexure

Bibliography