RECOMMENDATIONS

- The economics of the fresh and fermented sausages may be worked out, as buffalo meat is being a cheapest muscle food and potential source of meat in India. Sausage production (from buffalo meat) may be carried out at industrial level. It will compete in the market with the sausages of other meat sources like poultry, mutton etc. as it is quality wise better and cheaper.

- Fermented sausages were packed in HDPE bags under air packaging system. The study may be carried out under vacuum and carbon dioxide flush system to further increase shelf life.

- Low calorie sausages may be developed by replacing a part of fat, by fat mimicking system and there is a high demand for low calorie food products because of large number of people suffering from coronary diseases. This concept may be adopted for further research work on meat products including sausages.

- Dry fermented sausages may be developed from buffalo meat and their shelf life study may be carried out under ambient conditions.

- Different thermo hygrometric conditions may be taken for carrying out fermentation and drying of sausages. The optimum level of temperature and humidity may be chosen and further recommended for good quality fermented sausage making.