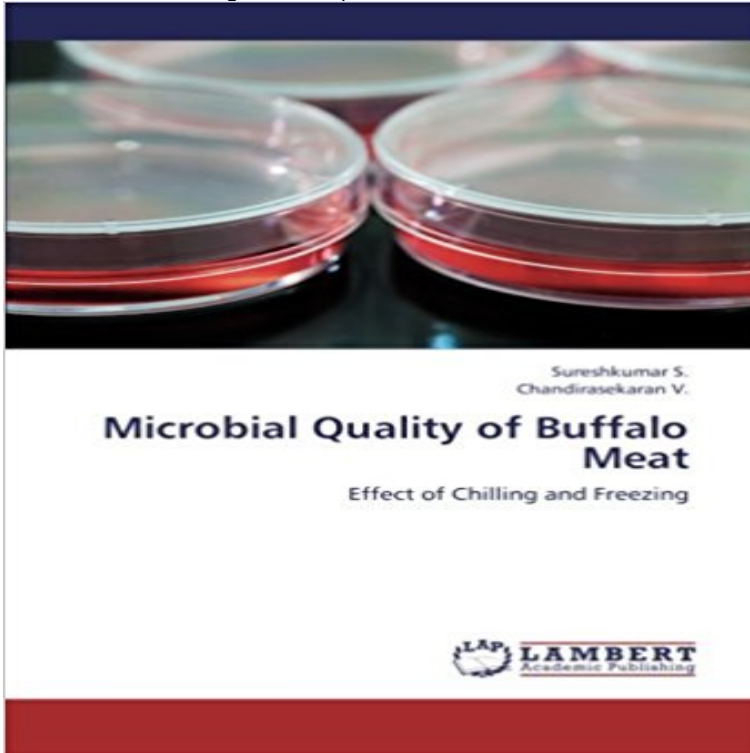


Microbial Quality of Buffalo Meat: Effect of Chilling and Freezing



Meat is an excellent source of nutrients for micro-organisms which grow, multiply and make the meat highly perishable. Man, knowing the nature of the perishability, has concerted to promote the shelf-life of meat by suitable procedures of preservation. Preservation by cold has transformed the very face of the meat industry and paved way for centralised processing and establishment of meat stores. The growth of micro-organisms therefore, is a major concern that affect the quality of meat. Microbial quality of meat should be of the highest order to obtain meat food products of superior value. Therefore, to improve the efficacy of preservation by cold, it is important to understand the growth of micro-organisms in meat particularly during chilling, freezing and subsequent storage. This book, a part of MVSc thesis submitted to Tamil Nadu Veterinary and Animal Sciences University, Chennai, India, discuss the effect of chilling and freezing on the microbial quality of buffalo meat. The information provided in this book will be helpful for the processor to adopt suitable modifications in the methods of preservation by cold.

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