
Handbook of
Meat and Fish
Processing Technology

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NEW DELHI PUBLISHERS

New Delhi, Kolkata

This First Edition Published in 2026

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Title: Handbook of Meat and Fish Processing Technology

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Description: First edition | New Delhi Publishers 2026 | Includes bibliographical references and index.

Identifiers: ISBN 9789349897809 (Print) | 9789349897588 (eBook)

Cover Design: New Delhi Publishers

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NEW DELHI PUBLISHERS

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Preface

The processing and preservation of meat and fish products constitute a vital area of food technology, combining principles of biochemistry, microbiology, engineering, and sensory science. The present book, *Meat and Fish Processing Technology*, is designed to provide students, researchers, and professionals with a practical and analytical understanding of various aspects involved in the handling, processing, and quality evaluation of meat and fish products.

This book encompasses a series of well-structured laboratory exercises and analytical methods that facilitate hands-on learning and the development of technical competence. The topics have been carefully selected to cover key areas of product analysis, formulation, and quality assessment—ranging from the estimation of moisture content in meat samples to the detailed evaluation of processed and preserved products such as canned, retort, and frozen meats and fish.

The book begins with fundamental experiments including estimation of moisture content of meat samples, further, section on Product Formulation and Development encourages innovation and creativity in the ideation of new meat and fish-based products, integrating both scientific principles and market perspectives.. Finally practical like detailed Cut-out Analyses of Canned Fish, including external and internal parameters, complete the comprehensive evaluation framework necessary for ensuring product safety, shelf life, and compliance with regulatory requirements.

By integrating theoretical understanding with experimental practice, this book serves as a valuable resource for students of food technology, meat science, fisheries science, and related disciplines. It is equally useful for professionals working in food processing industries who seek to enhance product quality and operational efficiency.

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