
Handbook of Poultry and Egg Processing Technology

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Preface

The poultry and egg processing industry is an important sector In India. This sector is successfully contributing to the growing demand of meat products and high protein foods.

The current book, Handbook of Poultry and Egg Processing Technology has been developed to provide a clear understanding of both theoretical concepts and practical applications in this field.

This handbook is comprehensive guide for students, researchers and professionals in the field of poultry and egg sciences. The books provide detailed guidance on shelf-life studies of eggs using different novel and traditional preservation methods. Book also focuses on evaluation of egg quality parameters, and include freezing of egg components. Further, it introduces the student to egg product formulation. Practical exposure to cut-out analysis of canned chicken and retort pouches has also been included. It also covers the development of a generic HACCP model and quality evaluation of value-added products like enrobed chicken.

The aim of this book is to equip students and professionals with practical knowledge and technical skills relevant to academic and industrial requirements.

Thanks

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3.	To perform the freezing of whole egg, egg yolk and white.			
4.	Egg product formulation			
5.	Cut out analysis of canned chicken/retort pouches (external parameters).			
6.	Cut out analysis of canned chicken/retort pouches (internal parameters).			
7.	Planning generic HACCP model for poultry.			
8.	To prepare flow chart of enrobed chicken products/ evaluate the quality of enrobed chicken products (chicken nuggets).			