



Nationwide Training Programme



on

“HYGIENIC AND WHOLESOME MEAT PRODUCTION”



**National Research Centre on Meat
Hyderabad**

(Indian Council of Agricultural Research)

About the Institute

The importance of developing Indian meat sector towards an efficient and organized activity to utilize livestock resources for providing meat and by-products of human utility to the growing population needs has been realized. With this challenging backdrop, Indian Council of Agricultural Research has visualized the need for establishing an exclusive research centre on meat. Therefore, the National Research Centre on Meat was initiated at IVRI campus Izatnagar in the year 1986 and later shifted to Hyderabad in the year 1999. It started functioning from its own campus since 2007.

Objectives of the Training Programme

Globally the incidence of food borne illness is on the rise and foods of animal origin also one of the important causes of human illness worldwide as a result of contaminated food. Tropical climatic conditions of India favouring microbial growth in meat, poor abattoir hygiene and sanitation measures increase the risk associated with meat borne zoonosis.

Ensuring the safety of meat consumed is the duty of everyone in the food supply chain. Lakhs of butchers/meat handlers directly or indirectly involved in about 3500 registered slaughterhouses, 25,000 unregistered slaughter places and 47 modern integrated meat processing units. Meat workers have a great role in ensuring the meat safety. They have a major function in hygienic slaughtering, sanitation of abattoir premises, personal hygiene and handling of carcasses. Hence, they need to be trained to ensure clean, safe and hygienic. Further, awareness must be created to protect them from acquiring meat borne zoonotic diseases. Therefore, a county wide program has been designed to encompass the following aspects:

- Animal handling and animal welfare issues
- Personnel hygiene
- Clean meat production and handling
- Byproducts and waste utilization
- Meat borne illness and their prevention

This training is aimed to provide scientific insight about the various aspect of meat production and also impart skills to ensure clean meat production.

Areas covered

Topics	Subtopics
Meat animal transportation and handling	• Animal welfare issues • Basic principles of animal transportation and handling
Pre slaughter care of animals	• Care and management of animals in lairage • Role of stress on meat quality
Slaughtering, dressing and carcass fabrication	• Stunning and slaughter • Clean meat production
Carcass evaluation and packaging	• Carcass yield and post harvest losses • Chilling, fabrication, packaging and transportation of carcass and meat
Good manufacturing practices	• Meat hygiene • Basics for evaluation of microbial quality • Personnel hygiene • Sanitation
Byproducts and waste utilization	• Efficient methods of byproducts and waste utilization • Waste Management and efficient treatment



Who can participate

Personnel engaged in animal slaughter, meat production and retailing can participate in this training programme.

Schedule of the Training Programme

Five days training programme will be commenced in the month of March, June, September and December. However, this programme can be conducted in any convenient time on request.

Maximum No.of participants for a batch: 15-20

Fee structure: Free of cost

*The expenditure towards transport, boarding and lodging should be borne by the participants/sponsoring organization. Boarding and lodging will be arranged at the Institute on charge basis.



For further information please contact:

The Director

National Research Centre on Meat

Chengicherla, P.O.Box No.19, Boduppall, Hyderabad - 500092.

Phone: 040 - 27204541, 27201674-201(Extn.) Fax: 040 -27201672

[E-Mail:nrcmeat_director@yahoo.co.in](mailto:nrcmeat_director@yahoo.co.in)

**Programme Co-ordinated by Institute Technology Management Unit,
NRC on Meat, Hyderabad.**