National Meat Research Information System (NMRIS)

The NRC on Meat is functioning under ICAR and is one of its kind in the South Asia fully devoted for research and extension activities in meat science and technology. In India, there are many veterinary and agricultural universities with separate departments in meat science and technology/livestock products technology, microbiology, veterinary public health, parasitology, animal genetics & breeding, animal nutrition, etc. conducting experiments on livestock for the welfare of the food animals. Besides, there are many colleges with separate department for food science and technology which are conducting experiments on different aspects of food technologies including meat and animal byproducts. In recent times, there are many engineering colleges having separate department on food processing which are also doing good number of experiments on food technologies. Some laboratories in CSIR, DRDO and DAE are also conducting experiments of meat products technology. However, the information on the research on different aspects of meat science and technology are scattered in different labs and there is no coordination among the labs.

The meat is an important commodity in the present scenario of WTO regime and India is one of the top most countries exporting buffalo meat to various countries. The research conducted on meat science and technology in various departments of veterinary and agricultural universities are not known to each other and the information is scattered at different various places. This type of information may not be of much use and may not have been published completely in the journals. There may be chances of duplication of research work done or to be done at various places. Hence this project on **"National Meat Research Information System"** was initiated with a view to compile the available research information on meat science and technology at various laboratories in ICAR institutes and Veterinary & Agricultural Universities and maintain at NRC on Meat for the benefit of end users like students, teachers, and entrepreneur. After collecting the information from the previously mentioned laboratories, the work will be extended to other laboratories in the CSIR, DRDO and DAE.

The research information collected from the previously mentioned laboratories are divided into the following categories:

1. Meat Animal Production and Carcass quality
2. Meat by-products utilization and waste disposal
3. Meat preservation, processing and value addition technologies
4. Meat microbiology, food safety and quality assurance