



भा.कृ.अनु.प.-राष्ट्रीय मांस अनुसंधान संस्थान

(पूर्व भा.कृ.अनु.प.-राष्ट्रीय मांस अनुसंधान केंद्र)

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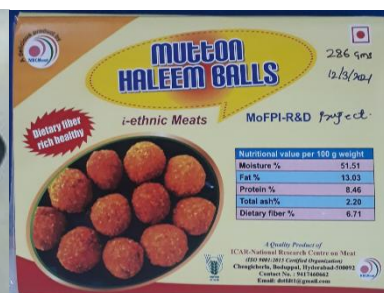
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Frozen mutton Haleem balls: Novel product and process for the preparation.

Inventors/Developers: Dr. Suresh K. Devatkal, Principal Scientist, ICAR-NMRI

Brief description about technology

Haleem, a traditional dish originated during the Mughal period and remained an integral part of Hyderabad during the rule of Nizams. Hyderabadi Haleem is particularly consumed in the Islamic month of Ramadan during Iftar (the evening meal that breaks the day-long fast) as it provides instant energy and is high in calories. In recognition of its cultural significance and popularity, in 2010 with efforts from ICAR-NRC on Meat, Hyderabad, it was granted Geographical Indication status (GIS) by the Indian GIS registry office, making it the first non-vegetarian dish in India to receive this status. Frozen haleem ball technology addresses the technology gaps of standardization, storage, transportation and convenience and thus augment commercial applications of traditional knowledge on Haleem.



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