

## AMAL JYOTHI COLLEGE OF ENGINEERING (AUTONOMOUS)

### DEPARTMENT OF FOOD TECHNOLOGY

#### Report of the Industrial Visit conducted on 08-11-2023

As part of the B.Tech seventh semester Meat, Fish and poultry processing course, the department of Food Technology in association with the Literacy and Oratory club conducted an Industrial visit to get an insight about the meat and poultry processing technologies. Please find the details below:

Industry details: **Meat Products of India, Edayar P. O, Koothattukulam, Ernakulam Dist, Kerala, pin:686662**

Date: 08<sup>th</sup> November 2023 (Thursday)

Faculty coordinator: Ms. Arya Krishnan S, AP, FT

Student coordinators: Mr Safvan & Ms Irene J Varghese

Total no: of participants: 46 and 4 faculties.

The demand for meat is increasing, and the industry is constantly looking for ways to produce more meat at a lower cost and also to reduce the waste. The industry we visited was Meat Products of India (MPI), Koothattukulam. During the visit, we were able to see the entire meat processing process from start to finish. We had a 30-minute lecture on the whole process in the industry given by the manager. There, we saw animals being unloaded from trucks and taken to the slaughterhouse. They were inspected and taken for slaughter. The animals were stunned and killed before being skinned and gutted. The meat was then washed and inspected before being cut and packaged.

At the processing plant, trained workers handle arriving birds with care, suspending them by their feet on a moving line. Electrical stunning is the primary method used to render the bird's unconscious before slaughter. While a single throat cut is effective, standby workers are ready to euthanize any bird if needed. Post-slaughter, the birds undergo feather removal, evisceration, and cleaning, with each stage closely inspected by plant staff and MFPO inspectors. The processed chicken parts are tray-packed, wrapped, chilled, and undergo a final metal detector check for quality assurance.

The slaughtering and processing of pigs and beef follow distinct procedures. For pigs, stunning methods like electrical or CO<sub>2</sub> stunning render them unconscious before slaughter. Once unconscious, they're hoisted, and a swift incision is made to the throat for bleeding. The carcasses then enter scalding tanks for hair removal, followed by evisceration, splitting, and chilling. Throughout this process, inspections are conducted to ensure safety and quality. In contrast, beef processing involves stunning with captive bolt guns or electrical methods. After stunning, the cattle are suspended and undergo throat cutting for bleeding. Skinning follows, and the carcass is split down the midline. Evisceration, chilling, and aging for tenderness occur

before the meat is fabricated into various cuts. Both processes adhere to stringent safety and hygiene standards, with constant inspection and quality checks carried out by trained personnel to deliver safe and high-quality pork and beef products.

We also learned about the different types of meat products that are produced by the industry, such as minced meat, steaks, cutlets, curry-cuts, and sausages. We also learned about the different ways that meat is packaged, such as vacuum-packed, frozen and canned.



**Prepared by** – Christa Ann Joy, Alen Anna Kurian (S7-FT students)

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