

Contents

1. Working in Laboratory: General Points	1
2. Techniques Used in Analytical Estimations	23
3. Carcass Characteristics and Fabrication in Meat Animals	38
4. Differentiation of Meat of Different Food Animals	56
5. Quick Tests Used for Detecting Meat Quality	67
6. Proximate Composition of Meat	73
7. Meat Lipid Analysis	87
8. Tests for Functional Properties of Meat	104
9. Tests for Determination of Keeping Quality of Meat	122
10. Mineral Analysis in Meat.....	158
11. Analysis of Curing Ingredients in Meat and Meat Products	169
12. Physicochemical Properties of Oils and Fats	196
13. Measurement of Egg Quality	213
14. Microbial Standards for Meat and Meat Products	218
15. Indian Standard	236
<i>Appendices</i>	<i>258</i>
<i>Index</i>	<i>269</i>