

Outlines of Meat Science Technology &



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2nd
Edition



JAYPEE

***Outlines of* Meat Science and Technology**

Second Edition

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Outlines of Meat Science & Technology

This book contains 38 chapters on the key aspects of meat science and technology including important areas of poultry and fish products technology in a systematic, clean and concise form. The material has been carefully planned to deal with the subject in the tropical, especially Indian context.

The volume is intended primarily for the students of:

- BVSc and AH
- BSc (Food Science)
- BTech (Food Technology)
- MVSc (Livestock Products Technology)
- MSc (Food Technology)

It will also serve as a useful handbook for meat industry personnel especially:

- Meat Plant Managers and Supervisors
- Meat Processing Technicians

BD Sharma obtained BVSc and AH degree with merit from GB Pant University of Agriculture and Technology, Pantnagar, Uttarakhand, India in 1975 and MVSc (Poultry Science) and PhD in Livestock Products Technology discipline from Indian Veterinary Research Institute (IVRI), Izatnagar, Bareilly, Uttar Pradesh in 1977 and 1989, respectively.

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He is the recipient of ICAR—Dr Rajendra Prasad Award (2007–08), IVRI—Best Teacher Award (2004–05), Special Achievement Award by e-PAHEL (2003), Fellow, IAVVR (2003), besides other 32 awards/recognitions including Vice-President, IMSA (2008–2012). He has held the prestigious position as Member, Board of Management, Indian Veterinary Research Institute, Izatnagar (2008–2010).

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