

MEAT PICKLES

Technology :

Process for making pickles from fish, prawn, chicken and mutton.

Applications and Use :

As food adjunct.



Salient Features of

Technology :

Fleshy meat is suitable for the preparation of pickle. Dressed and filleted meat is cut into 25 mm cubes, marinated with salt and vinegar. The marinated meat cubes are fried in oil and treated again with acid and salt. Boiled tamarind pulp, sugar syrup made in vinegar, fried ginger and garlic pieces and powdered spices (red chillies, turmeric, cloves, cinnamon, cumin, mustard) are mixed with the treated fish / meat cubes and transferred to bottles. Finally oil is added to fill the bottle. The pickle is shelf-stable for one year at room temperature.

Equipment and Machinery : Refrigerator, SS vessels, frying pans and stoves.

Raw Materials : Fish, meat, salt, vinegar, spices and oil.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 0.1 MT/Day