



**A BOOK REVIEW by Dr. (Er.) Parimita SHUATS, Alld.**  
**ON**  
**MEAT AND MEAT PRODUCTS TECHNOLOGY**  
**(INCLUDING POULTRY PRODUCTS TECHNOLOGY)**  
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**Introduction: “Let’s fathom out the technology of meat with Dr. B. D. Sharma.”** This book is a true riddle solver of fundamentals of meat science and technology. It is lucrative for both students as well as teachers and rightfully author has dedicated the book to the young members of the profession. Meat technology is the integrated part of undergraduate, postgraduate programmes of food science/technology and veterinary. These courses need elucidation of elemental and emerging concepts in fresh and processed meat technology and quality control systems. In India cattle and poultry meat are the major boomed sectors of livestock business. The consumption of meat is increasing in India and contributing to economic development in increasing manner<sup>2</sup>.first boom in the livestock industry came in late 1970-80s<sup>3</sup>. So in that era there was need of a book aroused which explains the science and technology of meat from Indian perspective for Indian students. Dr. B. D. Sharma fulfilled that need. Now second boom in livestock industry of India is here and still this book is relevant in fundamentals. This book elucidate in a systematic, lucid, concise manner but yet all-inclusive. Here I accentuate that by reading this book one can better understand how the knowledge about science and technology of something can be crystal clear yet in concise form.

Due value has been given to poultry product technology in order to have a consolidated perspective of common in zone livestock industry fragments in a single volume.

**About the author:** Prof. (Dr.) Brahma Dev Sharma retired from the post of head, Livestock Production Technology (LPT) division, IVRI, Izatnagar, bareilly, U.P. in 2013-14. He is a graduate of veterinary college, pantnagar.U.K. Done postgraduate in MVSc programme from IVRI, served as meat products officer with the government of India where he got the opportunity to visit many meat processing units in the country. He is the one of the first few doctorates in LPT. He joined IVRI Izatnagar as a scientist in 1982.he was awarded with ICAR best teacher (of LPT Division IVRI, Izatnagar) award, he also won ICAR Dr. Rajendra Prasad Award for technical writing in hindi in 2007-08 for the book “swach maas utpadan”<sup>4</sup>. His main achievements in research have been the development of chicken skin snack, bone broth for soup and buffalo meat loaves. He taught and guided students in LPT division from 1984-2013.He has more than hundred research and technical publications including four books and chapters related to meat science and technology to his credit.

**About the publisher:** publisher of this renowned reference textbook is Jaypee Brothers Medical Publishers (P) LTD established in 1969. Jaypee is a popular and trusted brand among medical fraternity. Headquartered in New Delhi, it is a global company and its cerebral resource collection centers are located in U.K., USA and Panama<sup>5</sup>.

**Summary of contents:** This book is comprised of twenty two chapters on the key elements of the meat science and technology. Book starts from statistical data about status of Indian meat industry in the world. Next eleven chapters cover the fundamentals of fresh cattle meat and up to all aspects of processing, packaging, quality control and fraudulent substitution of meat. These eleven chapters can be divided into three sections i.e. basics, Industrial operations, sensory quality & cheating in industry. Basics of fresh cattle meat includes structure, composition, nutritive value of meat tissues, postmortem changes, quality parameters, wholesale and retail cuts and their packaging. Contents of these chapters are well explained with the help of classifications, schematic diagrams, graphs, chemical reactions, figures, illustration and data tables for improved understanding. Industrial operations deals purely with industrial procedures like preservation, processing, product development, laws, microbial and chemical quality standards. These chapters contain chemical reactions, classifications, tables, colored picture from industry, graphs and microscopic view to ignite interest and understanding. Sensory quality & cheating in industry are basically focused on eating quality, sensory evaluation methods used for meat and meat products, fraudulent substitution of meat and its recognition. Classification and tabulation are incorporated to make the subject matter easy for the readers. Next nine chapters of this book wrap the whole spectrum of poultry meat and egg science with its technology. On the basis of content these chapters can be divided into three sections i.e. fundamentals of poultry meat, commercial production technology and egg science and technology. Fundamentals of poultry meat include

chemical composition and nutritive value of poultry meat. It is made fast grasping through classification and tables. Commercial production technology have details about pre-slaughter handling, transport, antemortem & postmortem examination, preservation, processing and by product utilization. Tables and classification are used in aid of running matter for fast grasping of readers. Egg science and technology have inside story of structure, composition, nutritive value, microbial spoilage, preservation and maintenance of egg. Tables, schematic diagrams, structures and classification are incorporated to make the theory comfortable to absorb. Last chapter illuminates the reader about the role of meat and poultry products in human nutrition.

**Citations used in the book:** Research and review papers from national and international journals, books in the field of food/meat/poultry science/technology including self citation, charter of WHO/FAO, news papers were used as reference materials by the author.

**Strength:** Author's rich experiences reflect in the relevant content selection according to the need of the curriculum. Its varied vocabulary and accessible science and technology from all levels develop the interest of reading in the readers. Accuracy and relevancy of data/information is gathered from substantial sources of citations. Ample number of data organizers (tables, graphs, schematic diagrams etc.) helps fast grasping of basic concepts.

**Weakness:** This book was published in 1999. As it is known to all the educational curriculum needs are changing at great pace due to revolution of technology and globalization. Besides clear fundamentals this book lacks of modern industry methods and visualization, experimental procedures and flow charts.

**Conclusion:** It is a crystal clear fundamental book, which is useful for undergraduate and postgraduate students specializing in food science/technology and veterinary students. There is a Swedish saying "In a good book the best is between the lines" which truly characterize this book. As it a compact book, author

didn't wasted a line or word and this crispness compels the reader to ponder over the lines again and again. This book also motivates the young members of profession (academicians) to whom author dedicated the book, write next series which is pertinent to the present scenario. Thus this fulfils the intended purpose of the author.

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