

Incubation Centre/Pilot plant on Meat and Poultry Processing

Objectives:

This pilot plant will cater to various needs of meat processors in the country

- **Incubation center:** wherein prospective as well as existing entrepreneurs can try/utilize facilities to tap the market so that they don't have to invest much in equipments and machineries.
- **Training & Workshops:** Pilot plant will be used for the training and exposure of our own students as well as students from other Universities/Institutes and other stakeholders such as farmers, government officers/inspectors, etc for the training and workshop purpose.
- **R & D:** For the food industry and institutes on prior agreement and with prevalent terms and conditions

Process Lines:

1. Cured Meat Products
2. Comminuted/Emulsified Meat Products
3. Traditional Meat Products
4. Coated Meat Products
5. Roasted Meat Products
6. Reconstructed Products

Products that can be manufactured:

1. Sausages
2. Salami
3. Frankfurters
4. Chicken ham
5. Meat Nuggets
6. Meat patty
7. Meat burgers
8. Sheekh Kebabs
9. Shami Kebabs
10. Tandoori meat Tikka
11. Cured meat products/Cured chicken breasts

List of Equipments available:

S. No.	Item Description	Make	Model	Capacity
1	Band saw ST 320 (with table)	MEDOC, SPAIN	ST 320	manual
2	Automatic Mixer Grinder/Mixer	SEYDELMANN, GERMANY	MD 114	Approx. 1000 kg/hr at 13 mm
3	Bowl cutter	TALSA, SPAIN	K 50 E	Approx. 37 kg / batch
4	Hydraulic Filler, Stuffer (Vacuum)	HANDTMANN, GERMANY	VF 608 PLUS	max 300 portions / min for 25 grams or below
5	Link Cutters	GASER, SPAIN	L 80	manual
6	Ham cooker	LOCAL		approx. 80 kg/batch
7	Heavy Duty Automatic Slicer	SCHARFEN, GERMANY	G 330A	variable speed 58 strokes per minute max.
8	Forming Line, Portioning Machine	DEIGHTON, UK	R 1200	1200 pcs / hr max
9	Injector	RUHLE, GERMANY	PR 8	approx. 500 kg/hr for whole bird or big pieces of meat
7	Tumbler	RUHLE, GERMANY	MPR 300	approx. 220 kg/batch
10	Meat skewer machine	LOCAL		Manual
11	Ice Maker	SHENZHEN, CHINA	GMS-15K	approx. 1500 kg/24 hr at ambient condition
12	Gas Flushing Machine (MAP+Vacuum packaging machine)	RUHLE, GERMANY	VR 1 SERVO	with gas 2-3 cycles / min
13	Stewing, Cooking Range, Broiling, Frying, Roasting, machines/equipment	LOCAL		Approx. 5 kg or ltr / batch
14	Metal detector	LOCAL	AMD 011	22 mtr/min with 920 mm width
15	Trolley stainless steel	LOCAL		N/A
16	Trolley stainless steel	LOCAL		N/A
17	Landing Table stainless steel	LOCAL		N/A
18	Boning Table	LOCAL		N/A
19	Packaging table	LOCAL		N/A
20	Digital thermometer probes for temperature measurement	LOCAL	ST 9283B	manual
21	Boning knife, Serrated knife, Sharpening steels, Scabbards, Meat hooks, Trimming hooks, Knife sterilizer	LOCAL		N/A
22	Chiller 2 MT Capacity for Meat / Carcass (+4°C)	LOCAL		Approx. 2 MT
23	Cold store (-18°C)	LOCAL		Approx. 8 MT
24	Blast freezer (-18 to -25°C)	LOCAL		Approx. 500 kg / batch
25	Compressed air supply system for suitable size and capacity as per process requirement	LOCAL		9 CFM
26	Raw and soft water supply of suitable size and capacity as required	LOCAL/Industrial scale		Approx. 250 LPH

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