

Hands-on Training on “Scientific Meat Processing and Value Addition” Organized at ERS, ICAR-IVRI, Kolkata under DAPSC Scheme

Eastern Regional Station of ICAR-IVRI, Kolkata, Conducted Hands-on Training on “Scientific Meat Processing and Value Addition under its Development Action Scheme for Scheduled caste (DAPSC) scheme on 29-08-2025 at Belgachia campus. A total of 9 trainees, the women

beneficiaries of DAPSC scheme from four different villages (Purba Daria, Dakshin Daria, Ronia and Shibnagar) of Canning-1 block of South 24 Parganas, West Bengal who had earlier received inputs (chicks, feed, supplements and medicine) and



actively engaged in poultry rearing participated in the training programme. The basic objective of conducting such training was to empower rural women through Skill Development so that they can process raw meat into higher-value products through effective and efficient utilization of

low-value cuts, thereby transforming raw meat into a more appealing, convenient, and marketable form, which can fetch better prices and higher profit margins. It was also felt that value added meat products can cater the gap in market channel, when supply meat is in excess and market price is low. Further, the



value-added products offer more choices, convenience and ready-to-eat options to consumers, fulfilling their demands of changing lifestyles, by offering better quality and taste with enhanced nutritional value.

The programme started with welcome address by Dr G. K, Das, Principal Scientist and Nodal Officer (DAPSC). Dr G. K Das described about the objectives of conducting skill development programme conducted under DAPSC and the scope of value addition of meat products in the women empowerment through income generation and household nutrition.



Addressing the participants, Dr Arnab Sen, HoRC, ERS, ICAR-IVRI, Kolkata, emphasized on the opportunities and potential in value-addition of meat and urged the participants to take it up as an enterprise. All scientists of the Regional Station viz. Drs. Sadhan Bag, Bimalendu Mondal, Syamal Naskar, P. K. Nanda, Samiran Bandyopadhyay an T. K. Biswas were also present on the occasion.

The inaugural session was followed by theory classes and practical demonstrations and hands-on training on value added meat products. To acquaint the participants, Dr Arun K Das, Principal Scientist ERS, ICAR-IVRI, Kolkata explained regarding the

machineries/equipment required for processing of meat products, such as meat slicer, sausage filler, meat mincer, bowl chopper, steam cooker, deep fat fryer and hot air oven and their functionalities in a



detailed way. Dr Das also stressed-on the importance of hygienic during processing of poultry meat into value added products and urged all to maintain high standards of personal cleanliness at all times during handling of meat and meat products. After imparting basic theoretical knowledge and know-hows, practical demonstration followed by hands-on training was imparted to the trainees.

During practical demonstration, emulsion-based meat products were prepared. The trainees were given demonstration on various aspects of processing methods such as

deboning of meat, size reduction, seasoning (addition of spices and condiments), emulsion preparation and battering. During the hands-on training, the trainees prepared emulsion by adding different ingredients in correct proportion and sequence. From



this batter, the trainees prepared various value-added products such as patties, sausages, nuggets, meat balls etc. The preparation of chicken croquettes, using chicken, bread crumbs, whole egg liquid, flour and other additives was the most liked product due to its crispy

texture, better palatability and appealing colour. All the beneficiaries received awareness/training kit (folder, notepad, pen, mask, apron, head gear), scientific literature/bulletin on methods of processing and preparation of value-added



products such as patties, meat balls, nuggets etc. It is presumed that this type of training imparted to women beneficiaries of DAPSC scheme can go a long way in building their self confidence in developing entrepreneurship skills and help them in generating additional income.